AJISEN DESSERT
Choice of green tea or red bean ice cream with red beans and gel.
MOCH! DESSERT
Choice of green tea or red bean ice cream filled rice cookies topped with red beans and gel.
GREEN TEA ICE CREAM
RED BEAN ICE CREAM

RICE DISHES		
51. MARINATED RIBS RICE Tender marinated ribs, Japanese cabbage and pickled radish over white rice.	\$7.95	
SUKIYAKI RICE Thin slices of lop grade beef topped with suklyaki sa Napa cabbage, golden mushrooms and green onior		7.100
white rice.	\$7.95	
53. TERIYAKI RICE Dark meat chicken glazed with teriyal Japanese cabbage over white rice.	\$7.95	650
54. TONKATSU Fried juicy pork chop topped with rib success whi	\$7.95	गटक दक दक
55. UNAJU Teriyaki glazed grilled eel over a beg of what	\$9.95	
56. SALMON RICE Teriyaki glazed fried salmon with Japanese cabbage over white rice.	\$8.95	
57. BBQ PORK RICE Diced BBQ pork, bean sprouts, carrots and scallions sauteed with terryaki sauce with a side of white rice SPICY CURRY RICE (Contains chucks of potato and carrots was a used of		6000
Beef	\$7.95	
Fried Chicken	\$7.95	C SAH
Fried Pork Chop	\$7.95	
BEVERAGE / ICE CREAN	1	
JAPANESE MARBLE SODA	\$1.95	
JUICE	\$1.50	ATTOTAL
ICED COFFEE	\$1.50	AJISEN
ICED TEA	\$1.50	TEU ADJUIT (
BOTTLED WATER SODA\$1.00	\$1.00	NOODLE

\$3.75

\$2.95 \$2.95

AJISEN **NOODLE**

1-7 BRIGHTON AVE. ALLSTON, MA 02134 (SUPER 88 MARKET) 617-789-5556 / 617-789-5559 HOURS 11am-10pm

APPPERTIZERS 1. GYOZA \$4.00 Home made pork and vegetable dumplings, pan-fried. 2. JAPANESE FRIED CHICKEN \$4.50 Deep fried, lightly battered, d 3. MARINATED RIBS \$4.50 Tender, juicy marin 4. TEMPURA \$4.95 Deep fried lightly battered shrimp 5. AGADASHI TOFU \$4.00 \$5.95 \$7.25 \$4.50 \$3.00 6. TERIYAKI GRILLED EEL 7. TERIYAKI GRILLED SALMON 8. TERIYAKI GRILLED CHICKEN 9. EDAMAME 9. EDAMAME Lightly salted boiled soy beans 10. COLD TOFU \$3.50 Chilled tofu with soy sauce, bon 11. JAPANESE SALAD \$3.50 Mixed vegetables with a soy-vii 12. SEAWEED SALAD 13. MISO SOUP \$4.50 \$1.00 FRIED RICE / NOODLES 21. JAPANESE FRIED RICE \$5.25 Diced BBQ pork, diced carrots, egg and scallons sauteed with white rice. 22. JAPANESE FRIED NOODLE RICE and scallions sautéed with white rice and 23. GRILLED EEL FRIED RICE \$7.50 Slices of eet, egg, carrots and scallion 24.JAPANESE CHOW MEIN 25. JAPANESE COLD NOODLE \$7.00 Cold noodles topped with shredded pork, shredded egg, cucumber, tomatoes and Japanese cabbage with a light soy sauce dressing. 26. SALAD COLD NOODLE -\$7.95 Cold noodles topped with corn, radish, cucumber, Japanese cabbage, tomatoes and dried seaweed with side of mayonnaise.

NOODLE SOUPS

(All made with Ailsen's famous flour noodles)

PRIME RIB BASE	
31. AJISEN NOODLE	\$5.50
Silices of BBQ pork and assorted vegetables. 32. MAR(NATED RIBS NOODLE Pieces of lender rib, BBQ pork, Japanese cabbage, Japanese mushrooms and scallions.	\$7.95
33. PRIME BEEF SOUP Thin slices of top grade beef with assorted vegetables.	\$8.95
34. BBQ PORK NOODLE	\$7.50
Same as the Ajisen Noodle but with more BBQ pork. 35. SPICY PORK NOODLE	\$7.50
Spicy grounded pork with assorted vegetables. 36. SEAFOOD NOODLE	\$8.50
Shrimp, squid, fried scallop and imitation crabmeat with vegetables. 37. SALMON NOODLE	\$8.95
Pieces of fred salmon with assorted vegetables 38. VEGETABLE NOODLE	\$6.75
CURRY SOUP BASE (spicy meatless base)	
41. CURRY PORK CHOP NOODLE	\$7.95
Fried juicy pork chop with assorted vegetables. 42. CURRY FRIED CHICKEN NOODLE	\$7.95
Fried dark meat chicken with assorted vegetables. 43. CURRY BBQ PORK NOODLE	\$7.95
Slices of BBQ pork with assorted vegelables.	
44. CURRY VEGETABLE NOODLE	\$6.75
SOY BEAN SOUP BASE (vegetarian base)	
45. SOY BEAN PORK NOODLE	\$7.50
Slices of BBQ pork with assorted vegetables. 46. SOY VEGETABLE NOODLE	\$6.75
ADDITIONAL TOPPINGS FOR ALL NOODLE SO	UPS
CORN	\$1.00
SPRING ONIONS	\$2.00
EXTRA NOODLES	\$1.50
JAPANESE CHILI PASTE EGG	\$1.00
200	\$.50

ALL SOUPS CONTAIN half a boiled egg and ASSORT-ED VEGETABLES consisting of bean sprouts, Japanese mushrooms and scallions.

ALL ASIA CATERING

Eoch Mini Cotering Box Comes with Solod and White Rice One Box Serves Up to 5 People

BOX A: \$9.95 Per Person Includes: Spring Rolls

Peking Dumplings (Steamed or Fried)

Choice of Two Entrees

- Kung Poo Chicken - Beef with Broccoli

- General Tso's Chicken

- Crispy Sesome Beef

BOX C: \$9.95 Per Person Includes:

- Somosos - Vegetorion Appetizer Plotter - Bosmoti Rice or Rice Pilof

Choice of Two Entrees:

- Chicken Tondoori - Aloo Gobi - Beef Kormo - Chicken Vindoloo

BOX D: \$10.95 Per Person

BOX B: \$10.95 Per Person

Includes:
Chicken Sotoy
Crob Rongoon
Pod Thoi or Spicy Bosil Fried Rice
(Chicken or Veg.)

Choice of Two Entrees:
- Lemongross Chicken
- Yellow Curry Chicken
- Mosomol Red Curry Beef
- Kro Pow Beef

BOX D: \$10.95 Per Person Includes:
- Curry Flovored Wing
- Grilled Vegetable with Peanut Satey Sauce
- Indonesic Fried Rice
or Singopore Rice Sticks
Choice of Two Entrees:
- Crispy Glozed Chicken
- Block Pepper Steok
- Creomy Spiced Shrimp
- Oyster Flovored Chicken

BOX E: \$9.95 Per Person

Vietnamese Sandwich Platter

Includes:
- Vietnomese Pickles, Steomed Spring Rolls
Sandwich Selections:
- Grilled Beef, Dry Shredded Chicken, Vegetorion, Roosted Pork
- Vietnomese Vermichili or BBQ Souce Rice

環亞酒店 Asian Cuisine & Bar

THE FINEST ONE STOP ASIAN CUISINE

www.allasiacafe.com

OPEN 7 DAYS A WEEK Lunch Hours: 11:00 am - 2:30 pm Dinner Hours: 2:30 pm - 1:000 pm Late Night Menu 10:00 pm - 1:00 pm Sat. & Sun Brunch 10:30 - 2:30 pm

GREAT AND FAST DELIVERY Coll for our early bird special, hoppy hours and late night menu options

Tel: (617) 497-1544 Fax: (617) 497-8668 Office/Catering (617) 497-8838

334 Mass Ave. Cambridge MA 02139







www.allasiacafe.cam

	APPETIZERS
1.	Chicken Satay on Skewers
2.	Vegetable Tempura 6.95 House fined assorted vegetables & fried tofu sarved with Chaf's chaice sauce.
	Shrimp Add
3.	Cambodian Spring Rolls
4.	Pu Pu Platter (for two) 15.95 9ad Taryaku 2, Egg Rolls 2, Shrimp Satay 2, Peking Ravioli 4, Crob Rangoon 4, Sporenibs 4, & Chicken Wings 4
	Holf Portion
5.	Samosas
6.	Korean Hearty Scallion Pie
7.	Taiwan Style Fried Calamari 6.95 Rings of battered squid, in All Asia papper seasoning
8.	Fried Wonton
9.	Vegetable Gyoza 6.25 Homemode pon-fred or steamed dumplings of minced vegotables & vermicalli, served with All Asia ginger souce
10.	Double O Seven
	SOUPS AND SALADS
11.	Miso Soup 2.25 Tefu and seaweed with saybeen posts.
12.	Mulligatawney
13.	Thai Hot and Sour Soup
14.	Chicken Coconut Soup
15.	Egg Drop Saup 2.75
16.	Wanton Soup
17.	Seaweed Salad
18.	Larb Kai
19.	All Asia House Salad
20.	Sean sprouts, green beens, teef spinech, and cucumber in light peanut souca
21.	Cambodian Salad 6.95 Shredded cobbage, carrots, and chicken with fresh red bell peppers, mint basil and roosted peanuts
22.	Kachumber Salad 3.25

All Salads are made with fresh field green vegetables, and served with Asian crispy rice noadles.

www.allasiacafe.cam

	ENTREES	
	Lunch Served 11-2:30 • Dinner Served 5-10	
	Lunch	Dinner
23.	Chicken and 8roccoli	B.50
24.	Chicken and Cashew	8.95
25.	Chicken Lemongrass	8.95
26.	Masaman Curry 6.95 (Chicken, beaf or park) sautood in fine red chili poste with frash osserted vegetables	9.95
27.	Coconut Yellow Curry 6.50 (Chicken, beef or pork) stir fried with potate, pineapple, lemote, zucchini end red bell popper	9.50
28.	Kung Pao Delight of Three	9.95
29.	Bui Goki 6.95 9arbacue marinaled baef with hat pepper, say bean souce and vegetable	9.95
30.	Lamb Rogen Josh	10.95
31.	General Gau's Chicken	9.95
32.	Mongolian Beef or Lamb	10.95
33.	Peking Ribs	9.95
	All lunch or come with rice and choice of spring roll, curry triangle or tempuro. All dinner orders come with rice or noodle, doily solad and chef's choice opposize	t.
	SEAFOOD AND SIGNATURE	
34.	Ginger Scallion Duck	10.95
35.	Pan Seared Salmon Fillet	14.95
36.	Shrimp or Scallop Choo-Chi	12.95
37.	Sticad white fish, galled and stir fried with spicy been souce and minced pepper	
3B.	All Asia Seafood Satay Shnmp, scollop and solmon, grilled and served with peanut souce	13.95
39.	Nan Hai Island Scampi Sauteed shamp, pineapple, snow peas, tamate, enions end curry powder	11.95
40.	Grilled Eet Rice Bowi Traditional Japanese tangy and sweet cell on a bed of nee, garnished with darken radish	11.95

	www.allasiacafe.cam
	RICE AND NOODLE ENTREES
Mod	e with white rice (brown rice add 1.00) Served with doily solod
41.	Chinese Love 8ird Fried Rice
42.	Malaysia Fried Rice
43.	Indonesia Fried Rice
44.	All Asia's House Fried Rice
45.	Thai Pineapple Fried Rice
46.	Indian 8 iryani Rice
47.	Cambodian Fried Rice B.25 Fried with tofu, crushed chili, bean sprouts, chives, topped with shredded lottuce
4B.	Ginger and Scallion Lo Mein 6.95
49.	Seafood Udan
50.	Singapore Style (Curry) Rice Sticks
51.	Pad Thoi 9.95 The femaus Thei noodle with bean spreuts, eggs, ground poenuts, with light fish souce (Choice of tefu, chicken or shrimp)
52.	
	Kids Menu Available on request.
	SIDE ORDERS
5picy	French Fries
All A	sia Fries
Asla	n 8read (8un)
	DESSERTS
٧	/e feature the best, custom blended, homemode Ice Creams and Sorbets from Toscanini's
	Please ask manager for doily Asian style dessert.

Please ask manager for doily Asian style desser

Early Bird Special, Happy Hour,
and Late Night menu options available.

DRINKS

Canned Soda																			٠.			1.00
Assorted Fruit Juice .																		 	٠.			2.00
Bottle Spring Water .																						1.50
Bottle Sparkling Wate	r																		١.			2.00
Fresh Brewed Coffee of	r	C	le	c	a	fe	i	n	-1	le	d	(Cc	of	fe	e		 				1.75

"Bernard's keeps fine Chinese tradition"

Boston Herald, Octobe 1975

"Boston's Best Chinese Restaurant"

The Improper Bostonian, 1995

"Bernard's is Gaurmet Greatness!"

The Phantom Gormet, 1995

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Bernard's at Chestnut Hill 199 Boylston Street Chestnut Hill, MA 02167

高島門廠廟 Gourmet Chinese Cuisine

BERNARD'S AT CHESTNUT HILL 199 Boylston Street, Chestnut Hill Mall • Tel: 969-3388 Fax: 969-8398 Southeed Shrimp with Glezed Welnut

		Sauteed Shrimp with Glazed Walnut	15.
Cold Sesama Noodle	4.95	Seuteed Shrimp w/Hot Pepper end Roasted Gartic	15,
Cold Sesame Noodla w/Chicken	6.75	Sauteed Shrimp with Lebster Sauce (White or Dark)	15.
Vageterien Spring Roll (2)	3,50	Saulaed Shrimp w/Fresh Peer and Mixed Vegelable	15.
Pen Seered Steamed Peking Ravioli (2)	4.75	Sautaad Shrimp with Satey Sauce (Singapore Style)	15.
Stasmad Psking Ravioli (2)	4.75	Sauleed Shrimp with Red Ginger (Malaysian Style)	15.
Steamed Wonton in Hot Papper & Paanut Sauce (8)	4 75	Saulead Shrimp with Mixed Vegetables	15.
Boneless Barbecued Spare Ribs	7.95	Sauleed Shrimp with Ginger end Scallion	15.
Berbacued Spare Ribs (6)	7.95	Sauteed Beef w/Shallot in Szechuen Sauce	13.
Peking Ribs (8)	7.95	Beaf with Asparagus and Mushroom	13.
Chicken Finger (10)	6,95	Sesame Baef	13.
Vrametic Chicken Wings (8)	6.95	Orange Flavored Baef	13.
Sleamed Shrimp Shui Mai (4)	4.25	Beef w/Ginger & Scallion	
Pen Seered Scallion Penceke (2)	3.75	Black Peppered Filet Mignon	13.
Crab Rangoon (8)	5.50	Lamb with Gingar and Scallion	21.
Selt and Peppered Calemen	7.75	Lemb with Hot Papper and Basil (Thei Style)	13.
Besf Teriyaki (3)	4.75		13,
Chicken Tenyaki (3)	4.75	Ooubla Happinass (Beef and Shrimp)	14.
Jucken Lenyaki (2)	4.75	Dalight of Two (Chicken and Sea Scallop in Spicy Sauce	13.
		(Chicken and Sea Scallop in Spicy Sauce	
Soup —		Lobsler w/Ginger and Scallon (1 1/2 Pounder)	19.
Vontan Soup	3.50	Moe Shi w/Vagetable and Choics of Meat or Shrimp	11.
lat & Sour Soup	3.50	(Served with 4 pieces of Pancake instead of Rice)	
Vest Lake Beaf with Cilantro Soup	3.95		
/alvet Chicken and Spinech Soup	3.95	Side Order	
	andla)	Vegolable	
All items are served w/Angel Hair or Egg Noodle or Rice No		Sauleed Chinese Jada Broccoli with Oysler Seuce	
Åll items are served w/Angel Heir er Egg Noodle er Rice No Filled Boneless Chicken Breast w/Oriental Spices	13.95	Sauleed Chinese Jada Broccoli with Oysler Seuce Seuteed Baan Sprouts w/Yu Shang Sauce	6.
Åll items are served vi/Angel Hair er Egg Noodie er Rice No Gilled Boneless Chicken Breast w/Oriental Spices Gillad Shrimp Marinated in Asian Five Spices	13.95 15.95	Sauleed Chinese Jada Broccoli with Oysler Seuce Seuteed Baan Sprouts WYu Shang Sauce Seuteed String Beens	6. 6.
Åli items ara served v:/Angel Hair er Egg Noodle er Rice No Jillied Boneless Chicken Breast w/Orisntal Spices Jilliad Shrimp Marinated in Asian Five Spices Jillied Salmon Stoak w/Teriyaki Seuca	13.95 15.95 14.95	Sauteed Chinese Jada Broccoli with Oyster Seuce Sauteed Baan Sprouts wYtu Shang Sauce Sauteed String Beans Sautaed Broccoli w/Snow Peapods	6. 6.
Áfittems are served vilAngel Hair or Egg Noodie or Rice No Srillad Bonaless Chicken Brasat w/Oriental Spices Srillad Shrimp Marinatad in Asian Five Spices Srillad Salmon Stock w/Tanyaki Sauce Islamad Shrimp w/ Gingar and Scalltion	13,95 15,95 14,95 15,95	Sauleed Chinese Jade Broccoli with Oyster Seuce Seuteed Baan Sprouts wY'u Shang Seuce Seuteed Shing Beens Sauteed Broccoli wShow Peapods Sauteed Long Root Spinach	6. 6. 6.
All items are served wiAngel Hait or Egg Noodle or Rice No Snilled Boneloss Chicken Broast w/Drisntal Spices Snilled Shimp Marinsted in Asien Five Spices Snilled Selmen Stosk w/Teriyald Sauce Sieamad Salmon with Black Boan Sauce	13.95 15.95 14.95 15.95 14.95	Sauteed Chinese Jada Broccoli with Oyster Sauce Sauteed Bann prouts wiff U Shang Sauce Sauteed Shing Beans Sautead Broccoli w/Show Peapods Sauteed Long Root Spinach Sauteed Long Root Spinach Sauteed Assorted Vagatable with Baan Curd	6. 6. 6.
All items are served vidingel Hait or Egg Noodle or Rice No Tilled Benelses Chicken Brasel Wohentel Spices Stilled Shrimp Marinated in Azien Five Spices Silled Salmon Stoak wiTanjaki Sauce Isemad Shrimp wi Gingar and Scellion Isemad Salmon with Bizek Bean Sauce Isemand Shrimp with Mixed Vegelable	13.95 15.95 14.95 15.95 14.95 12.75	Sauleed Chinese Jade Broccoli with Oyster Seuce Seuteed Baan Sprouts wY'u Shang Seuce Seuteed Shing Beens Sauteed Broccoli wShow Peapods Sauteed Long Root Spinach	6. 6. 6.
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All items are served wikngel Hair or Egg Noodle or Rice No inflied Benelase Ciricken Breas Wolfentel Spices rilled Shrimp Marinated in Azien Five Spices islined Stimen Steak wif zeriyaki Sauce teemad Shrimp Willinger and Sealibon teemad Shrimp Willinger and Sealibon teemad Chicken with Mirked Vegetable teemad Chicken with Mirked Vegetable teemad Chicken Sealibon teemad Chicken Sealibon teemad Chilasen Sea Bass wiLight Soy Sauce Tetramase Style Rice Noodle with Grilled Shrimp tritree	13.95 15.95 14.95 15.95 14.95 12.75 19.95 14.95 15.95 13.95	Sauleed Chinese Jada Broccoli with Oyeler Seuce Seuteed Baan Sprouts wy'u Shang Sauce Seuteed Shing Beans Sauteed Chine George Show Peapods Sauteed Long Root Spinach Seuteed Chine Root Spinach Seuteed Assorted Vagatable with Baan Curd Sauteed Eggplant wy'u Shang Sauce Nocide Lo Main wiChoice of Maat or Shrimp or Vegetable Singapora Neodic Egg Nocide wiChinese Mushroom Japanase Udon wiNagatable Shangs Shrimp Japanase Udon wiNagatable Japanase Udon wiNagatable	6. 6. 6. 6. 6. 6. 6. 6. 6.
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All items are served wikngel Hair or Egg Noodle or Rice No initial Bonelase Chickon Brase Worlands Spless itilided Schimp Marinaled in Asian Five Spless itilided Schimp Marinaled in Asian Five Spless itilided Schimp is to stake wire Fryskel Scuce Ideamed Schimp wir Ginger and Scalifon Ideamed Salmon with Black Boan Sauce Ideamed Chickan with Alixad Vegelable Ideamed Chickan Will halfad Vegelable Ideamed Chilaen Sea Bass willight Scy Sauce Ideamed Schimp in Schimp World Weglable Ideamed Schimp Rice Moodle with Grilled Schimp Entraness Style Rice Moodle with Grilled Schimp Entrale Chilaen Ideamed Schimp Ideamed Schimp Ideamed Schimp Ideamed Schimp Ideamed Schimp Ideamed Ideamed Idea Idea Idea Idea Noodle with Grilled Schimp Intrale Idea Idea Idea Idea Idea Idea Idea Ide	13.95 15.95 14.95 15.95 14.95 12.75 19.95 14.95 14.95	Satileed Chiness Jada Broccoli with Oyster Seuce Satileed Ban Spruits WYu Shang Sauce Satileed San Spruits WYu Shang Sauce Satileed Long Root Spinach Satileed Long Root Spinach Sauleed Chang Root Spinach Sauleed Eggplant WYU Shang Sauce Moodle Lo Main wiChoice of Maat or Shrimp or Vegetable Singapora Meodic Egg Noodle wiChiness Mushroom Japaness Udon wiVagetable Japaness Udon wiVagetable & Meat or shrimp Chow Foon wiVegetable Chow Foon Angel Hair WyOngotables	6. 6. 6. 6. 6. 6. 6. 6. 8. 8. 8. 8.
All items are served wikh gel Hair or Egg Noodle or Rice No initialed Bonelass Chrickon Brase Wolfantel Spleas Silided Shrimp Matinated in Asien Five Spleas Silided Shrimp Matinated in Asien Five Spleas Initialed Salmon Stock Wirlipads Staces learned Schimp Wi Glinger and Scallion Items Salmon with Black Boan Sauce Items Salmon with Black Boan Sauce Items of Scallion Mixed Wegalable Items are Sale Lilipa Mixed Wegalable Items and Sale Sale Impedition William Son Bass will ghit Soy Sauce Items are served with Steamed Richard Richard Sale Items and Sale Tale Noodle with Grilled Shrimp Introduced Sale Items and Sale Items are served with Steamed Rice) Land Sale Items and Sale It	13.95 15.95 14.95 15.95 12.75 19.95 14.95 14.95 14.95 14.95 14.95	Sauleed Chiness Jada Broccoli with Oyeler Seuce Seuteed Baan Sprouts wy'u Shang Sauce Seuteed Shing Beans Sauteed Ching Beans Sauteed Long Root Sprinach Seuteed Long Root Sprinach Seuteed Eggplant wy'u Shang Sauce Noadle Le Main wiChoice of Meat or Shrimp or Vegetable Singapora Noadle Legg Noadle wiChiness Mushroom Japaness Udon wiVagetable American Sprinacy Japaness Udon wiVagetable Japaness Udon wiVagetable & Meat or shrimp Chow Foon wiVegetable Chow Foon wiChoice of Meat or Shrimp Chow Foon wiChoice of Meat or Shrimp	6. 6. 6. 6. 6. 6. 6. 6. 8. 8. 8. 8.
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All tiems are served wikhogel Hair or Egg Noodle or Rice No Milled Bonelses Chrickon Brasel Wolfental Spiles Milled Sthimp Marinaled in Asian Five Spiles Milled Sthimp Marinaled in Asian Five Spiles Milled Sthimp No Stoke Wir Griyaki Sauca Ideamed Sthimp wil Stinger and Scallion Ideamed Sthimp wil Stinger and Scallion Ideamed Chickan wilh Mixed Vegelable Ideamed Chickan wilh Mixed Vegelable Ideamed Chicken William (Scallion Ideamed Sea Scallion Ideamed Chiledon Sea Bass will Light Soy Sauca Ideamed Soy In Rice Noodle will Grilled Shrimp Intrae All flems are served with Steamed Rice) Ideasiad Halvad Duck will Milledon Ideasiad Halvad Duck will Milledon Ideas Idea	13.95 15.95 14.95 14.95 12.75 19.95 14.95 14.95 14.95 14.95 14.95 14.75 12.75	Sauleed Chiness Jada Broccoli with Oysler Sauce Sauleed Baan Sprouls wYu Shang Sauce Sauleed Shing Beans Sauleed Long Root Spinach Sauleed Long Root Spinach Sauleed Long Root Spinach Sauleed Eggplant wYu Shang Sauce Noccle Lo Main wChoice of Meat or Shimp or Vegetable Singapora Neodic Egg Noodle wChiness Mushroom Jepaness Udon wVagetable Ameat or shimp Chow Foon wVegetable Chow Foon wVogetable Chow Foon wVogetable Chow Foon wChoice of Meat or Shimp Pan Saerad Angel Hair wVagetable & Meat or Shimp Pan Saerad Angel Hair wVagetable & Meat or Shimp Pan Saerad Angel Hair wVagetable & Meat or Shimp Pan Saerad Angel Hair wVagetable & Meat or Shimp	6.9 6.9 6.9 6.9 6.9 6.9 6.9 6.9 6.9 6.9
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All items are served wikngel Hair or Egg Noodle or Rice No initial Bonelass Chrickon Birsast Worlends Spless initiad Shrimp Marinated in Asian Five Spless initiad Shrimp Marinated in Asian Five Spless initiad Shrimp Marinated in Asian Five Spless islammed Shrimp with Birack Bone Sauca Islammed Chickan with Mixed Vegelable Islammed Chickan with Mixed Vegelable Islammed Chicken William (Sealino Islammed Sas Scallion Mixed Vegelable Islammed Chicken Fellowmed Chicken Sas Bass ML-Hght Soy Sauca Islammed Shripe Rice Noodle wiGhlied Chickon fellowmed Chilam Sas Bass ML-Hght Soy Sauca Islammens Style Rice Noodle wiGhlied Chickon fellowmed Chilam Sas Bass ML-Hght Soy Sauca Islammens Style Rice Noodle with Grilled Shrimp Intree All flems are served with Steamed Rice) Easside Halved Duck wWorlentel Spices Iralised Halved Duck WWorlentel Spices Iralised Halved Duck WWorlentel Spices Iralised Halved Chicken wiDean Squee Issame Circkon Internet Too's Chickan Internet Too's Chickan Internet Too's Chickon Victing Chickon In Black Bean Suce	13,95 15,95 14,95 14,95 12,75 19,95 14,95 15,95 14,95 14,95 14,95 14,95 14,75 12,75 12,75	Sauleed Chiness Jada Broccoli with Oyster Seuce Sauleed San Spruits wYu Shang Sauce Sauleed San Spruits wYu Shang Sauce Sauleed Long Root Spinach Sauleed Long Root Spinach Sauleed Long Root Spinach Sauleed Egglant wYu Shang Sauce Moccle Lo Main wChoice of Maet or Shimp or Vegetable Singapora Neodic Egg Noodle w/Chiness Mushroom Japaness Udon w/Nagetable Japaness Udon w/Nagetable Japaness Udon w/Nagetable Angeness Udon w/Nagetable Angeness Udon w/Nagetable Angeness Udon w/Nagetable Pan Saurad Angel Hair w/Nagetable Pan Saurad Angel Hair w/Nagetable Rice Fied Rice w/Vegetables and Meet or Shrimp Rice Fied Rice w/Vegetables and Meet or Shrimp	6.9 6.9 6.9 6.9 6.9 6.9 6.9 6.9 6.9 6.9
All items are served wikngel Hair or Egg Noodle or Rice No initial Bonelass Chickon Brase Worlands Spless initial Shrimp Marinated in Azian Five Spless initial Shrimp Marinated in Azian Five Spless initial Shrimp No Gingar and Seallion Islammad Salmon with Black Bona Seuse Islammad Chickan with Ritrad Vegetable Islammad Chickan with Ritrad Vegetable Islammad Sea Seallop within 40 Seallop William Chickon Islammad Sea Seallop William Vegetable Islammad Spless Roodle with Grilland Shrimp Islammad Sea	13,95 15,95 14,95 15,95 14,95 12,75 19,95 14,95 14,95 14,95 14,95 14,95 12,75 12,75 12,75 12,75 12,75	Satileed Chiness Jada Broccoli with Oyster Seuce Satileed Ban Spruits Wiy Shing Sauce Sautead Shing Benan Sautead Brocali w/Show Peapods Sautead Long Root Spinach Sautead Long Root Spinach Sautead Long Root Spinach Sautead Long Root Spinach With Baan Curd Sautead Egyphart w/Yu Sheng Sauca Nocile Lo Main w/Choice of Maat or Shrimp or Vegetable Singapora Moodic Egg Noodie w/Chiness Mushroom Japaness Udon w/Vagetable Japaness Udon w/Vagetable Japaness Udon w/Vagetable Chow Foon w/Vegetable Chow Foon w/Vegetable Pan Saurad Angel Hair w/Vagetable & Meat or Shrimp Rics Frisd Rice w/Vegetables and Meat or Shrimp Rics Frisd Rice w/Vegetables and Meat or Shrimp International Fried Rice Yin Yan Fried Rice	6.9 6.9 6.9 6.9 6.9 6.9 6.9 6.9 6.9 6.9
All items are served wikhogel Hair or Egg Noodle or Rice No initialed Bonelase Chricken Braser Worlsentel Spliess Rilled Shrimp Marinated in Asian Five Spliess Rilled Shrimp Marinated in Asian Five Spliess Rilled Shrimp Mid Gingar and Scallion Items and Scallion Items and Scallion With Black Boan Sauce Items and Scallion With Black Boan Sauce Items and Lobster WiGingar & Scallion Items and Chilaten With Rilled Vegetable Items and Sea Scallion Middle Vegetable Items and Sea Scallion With Rilled Vegetable Items and Sea Scallion Widingar & Scallion Items and Sea Sea Sea William Sea Basse William Sea Black Bernarde Sea Scallion Widingar & Scallion Items and Sea Sea Sea William Sea Black Bernarde Sea Sea Sea William Sea	13.95 15.95 14.95 15.95 14.95 14.95 14.95 19.95 14.95 14.95 14.95 14.95 14.95 14.75 12.75 12.75 12.75 12.75 12.75	Sauleed Chiness Jada Broccoli with Oyster Seuce Sauleed San Spruits wYu Shang Sauce Sauleed San Spruits wYu Shang Sauce Sauleed Long Root Spinach Sauleed Long Root Spinach Sauleed Long Root Spinach Sauleed Egglant wYu Shang Sauce Moccle Lo Main wChoice of Maet or Shimp or Vegetable Singapora Neodic Egg Noodle w/Chiness Mushroom Japaness Udon w/Nagetable Japaness Udon w/Nagetable Japaness Udon w/Nagetable Angeness Udon w/Nagetable Angeness Udon w/Nagetable Angeness Udon w/Nagetable Pan Saurad Angel Hair w/Nagetable Pan Saurad Angel Hair w/Nagetable Rice Fied Rice w/Vegetables and Meet or Shrimp Rice Fied Rice w/Vegetables and Meet or Shrimp	6.9 6.9 6.9 6.9 6.9 6.9 6.9 6.9 6.9 6.9
All items are served wikngel Hair or Egg Noodie or Rice No initied Bonelses Chicken Brases Worlinstal Spless initied Shimp Marinsted in Acian Five Spless initied Shimp Marinsted in Acian Five Spless initied Salmen Steak wyTeriyald Seuce isleamed Shimp wi Gingar and Seallion isleamed Salmon with Black Boan Sauce isleamed Chicken with Ritred Vegetable isleamed Chicken with Ritred Vegetable isleamed Chicken with Ritred Vegetable isleamed Chicken with Grad Worlind Chicken isleamed Sea Seallop withig with Grilled Shimp isleamed Sea Seallop withig Worlind Chicken isleamed Sea Sea Sea Sea with Grilled Shimp isleamed Sea Sea Sea Sea Worlind Chicken isleamed Sea Sea Sea Sea Sea Sea isleamed Sea Sea Sea Sea Sea Sea Sea Sea Sea isleamed Chicken isleamed isleamed Chicken isleamed isleamed	13.95 15.95 14.95 14.95 14.95 14.95 14.95 14.95 14.95 14.95 14.95 14.95 14.95 14.75 12.75 12.75 12.75 12.75 12.75	Satileed Chiness Jada Broccoli with Oyster Seuce Satileed Ban Spruits Wiy Shing Sauce Sautead Shing Benan Sautead Brocali w/Show Peapods Sautead Long Root Spinach Sautead Long Root Spinach Sautead Long Root Spinach Sautead Long Root Spinach With Baan Curd Sautead Egyphart w/Yu Sheng Sauca Nocile Lo Main w/Choice of Maat or Shrimp or Vegetable Singapora Moodic Egg Noodie w/Chiness Mushroom Japaness Udon w/Vagetable Japaness Udon w/Vagetable Japaness Udon w/Vagetable Chow Foon w/Vegetable Chow Foon w/Vegetable Pan Saurad Angel Hair w/Vagetable & Meat or Shrimp Rics Frisd Rice w/Vegetables and Meat or Shrimp Rics Frisd Rice w/Vegetables and Meat or Shrimp International Fried Rice Yin Yan Fried Rice	6.9 6.9 6.9 6.9 6.9 6.9 6.9 6.9 6.9 6.9
All items are served with Angel Hair or Egy Noodle or Rice No initial Bonelase. Chicken Brases Workinstal Splees Stilled Shimp Marinated in Asian Five Splees Stilled Shimp Marinated in Asian Five Splees Stilled Salmon Steek w/Teriyak! Sauce Isleamed Shimp w/ Ginger and Scallion Isleamed Chicken with Bilack Boan Sauce Isleamed Salmon with Bilack Boan Sauce Isleamed Chicken with Mirked Vegelable Isleamed Chicken Seallon Mirked Vegelable Isleamed Chilaen Soa Bass w/Light Soy Sauce Instramona Style Rice Moodle with Gilled Shimp Entree ———————————————————————————————————	13,95 14,95 14,95 14,95 12,75 12,75 12,95 14,95 13,95 13,95 14,95 14,95 14,95 14,95 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75 12,75	Satileed Chiness Jada Broccoli with Oyster Seuce Satileed Ban Spruits Wiy Shing Sauce Sautead Shing Benan Sautead Brocali w/Show Peapods Sautead Long Root Spinach Sautead Long Root Spinach Sautead Long Root Spinach Sautead Long Root Spinach With Baan Curd Sautead Egyphart w/Yu Sheng Sauca Nocile Lo Main w/Choice of Maat or Shrimp or Vegetable Singapora Moodic Egg Noodie w/Chiness Mushroom Japaness Udon w/Vagetable Japaness Udon w/Vagetable Japaness Udon w/Vagetable Chow Foon w/Vegetable Chow Foon w/Vegetable Pan Saurad Angel Hair w/Vagetable & Meat or Shrimp Rics Frisd Rice w/Vegetables and Meat or Shrimp Rics Frisd Rice w/Vegetables and Meat or Shrimp International Fried Rice Yin Yan Fried Rice	6.9 6.9 6.9 6.9 6.9 6.9 6.9 6.9 6.9 6.9
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BLUE GINGER February 8,2011-February 22, 2011

February 8,2011 – February 22, 2011

Appetizers

Hawaiian Bigeye Tuna Poke* with Crispy Sushi Rice Cake & Peppercress-Tosaka Salad - 15

Crispy Fried Calamari with Thai Dipping Sauce - 11

Fragrant Thai Mussels with Lemongrass & Green Papaya - 15

Ming's Tea-Smoked Salmon & Beef Carpaccio* with Avocado-Jicama Salad & Fresh Wasabi Emulsion - 14

Blue Ginger Charcuteric Plate: Duck Proscutto, Foic Gras Torchon and Crispy Duck Rillette - 14

Korean "Fried Chicken" with Pea Tendril Salad and Kuchu Jang Sauce - 12

Korean "Tried Chicken" with Pea Tendril Salad and Kuchu Jang Sauce - 12
Poie Gras Shiitake Shumai in Spytemes-Shallot Broth - 16
Shiitak - Leek Shift grolls with Three Chili Dipping Sauce - 12
Stirred Maitak - gushrooms jithi Ditamed Bino Pekkel Book Choy and Moisin Chili Sauce - 12
Gingered Signed Potential and with Chorizo Shumai - 10
Sesame Chesty Stad with Chirase Cruller Croutons - 9
Organi: Mised Green Salad with Crispy Onions & Shallot-Pommery Vinaigrette - 9

Entrees

Sake-Miso Marinated Alaskan Butterfuh - 26

Wasabi Oli, Son Line Syrup and Vegetarian Suba Maridie Sushi

Rice Paper Wrapped Mahi Mahi with Thai Red Durry av Coconut Broth - 24

Slute of Garlic Water Sprinachand Asian Pesto

Garlic-Elekk Persis Austoster with Lemongrass Fried Rice - 41

Pla Tento Salad with Soy-Ginger Vinaigrette

Indonesian Curry Tastavith Asian Vegatabes and Chopped Teahuts
Crispy Organic Coconut Shring and Byby Shrinp-26
Panko Herb Crusted Chicken Breast - 23
Please Ask Your Server About Our Chef's Tasting Menul 18% Gratuity Will Be Added to Parties of 6 or More

Executive Chef Jonathan Taylor Chef de Cuisine

Chef/Owners
Ming Tsai
Polly Tsai

Sous Chef Jonathan Donoghue

~ Before Placing Your Order, Please Inform Your Server IF A Person In Your Party Has A Food Allergy ~ aring raw/rare foods can be a potential health concern for some people – please see host for additiona Chef Ming Tsui's Signature Collections are available at the host stand BLUE GINGER 303 Washington Street Wellesley, MA 02482 ~ 781-283-3790

Noodles

LO MEIN 7.95

Stir-fried egg noodles with either:
chicken, beet, pork, shirmp or vegetables
SHAMCHAI PAR FRIED NOODLES 11.95
Angel hair noodlet with a combination of
chicken, pork, shiring and assorted vegetables
SEAFOOD ON NOODLE BED 12.50
Soft when noodles topped with a variety
of scafood in a brown sauce
CHOW FOOD 8.95
Wide tice noodles with either:
chicken, beef, pork, shirmp or vegetables
Oniental Crisper Pao Than 10.50
Angel hair noodles topped with a combination of
chicken, shiring, vegetables and crushed peanuss
CHOW MED 8.95
Srii-fried shredded vegetables with either:
chicken, beef, pork, shiring or vegetables
Served with dry noodles
DRY NOODLES .75

Banquet

Our Chiness traditional banquer saits every occasion and taste. Mirimum of 10 guests ar \$40.00 per person. You may select your own mettu or our manager will be happy to assist you in creating a banquer to meet your needs.

Please Visit Our Other Restaurants

LOTUS BLOSSOM
394 Boston Post Road(Route 20)

SUBBURY
LOTUS FLOWER
c Road(Between Routes 30 and 9)
FRAMILIGHAM
WATER LILY
309 Boston Post Road(Route 20)
WAYLAND

Lunch

Monday tho ugh Saturday, \$1:30 am to 3.00 pm. (Eacloding Holidays) Served with choice vegetable fried rice or builed white rice

A 1. SWEET AND SOUR CHICKEN 7.25
A 2. CHICKEN WITH CASHEW NUTS 7.75
A 3. SZECHUAN CHICKEN WITH PENNUTS \$\frac{12}{2}\$. 7.25
A 4. GENERAL GAU'S CHICKEN \$\frac{12}{2}\$. 7.25
A 5. SAUTED CHICKEN \$\frac{12}{2}\$. 7.25
A 6. BEEF WITH BROCCOLI 7.95
A 7. BEEFI IN GARLIC SAUCE \$\frac{12}{2}\$. 7.95
A 8. SZECHUAN STYLE BEEF \$\frac{12}{2}\$. 7.95
A 9. SAUTED SHRIBE WITH VEGETABLES 8.95
A10. SHRIBP IN LOSSTER SAUCE 8.95
A11. FAMILY STYLE BEAN CURD \$\frac{12}{2}\$. 6.95
A12. VEGETARIAN'S DELIGHT 6.95

Assetizer Platters

PLATTER #1 7.95
Spring roll, boneless spareribs, chicken fingers
PLATTER #2 8.95
Crab rangoon, teriyaki beef, chicken fingers

No substitutions please

Items are Hot & Spicy.

Ask for mild, medium or extra spicy.

Buffet COME AND ENLOY OUR LUNCH BUFFET Monday through Friday, 14:30 am to 2009 pm (Excluding Holders) Includes Soup, Appetures, Surhs, Entres, Fron Frent and Denert



Soups HOT AND SOUR SOUP \$\frac{1}{2}\$. 3.75/Pt 6.95/Qt
WONTON SOUP 3.75/Pt 6.95/Qt
EGG DROP SOUP 2.95/Pt 5.50/Qt
SPINACH WITH BEAN CURD SOUP 8.50
WEST LAKE BLEF SOUP 9.95
DEEP OCEAN SOUP 11.95

Appetizers

© SHAO-MAI (6) 4.95

Steamed raviolis stuffed with pork, shrimp and vegetables

© SHAO-MAI (6) 4.95
Steamed raviolis struffed with pork, shrimp and vegerables
Crabe RANGOON (B) 7.50
Deep fired raviolts struffed with crabmeat and cream checie
Vegetables
Vegetables
Vegetable Speing Rolls (2) 3.95
© BEAN CURO MUSHROON ROLL 6.95
CHICKEN WINGS 5.95
MINCEO CHICKEN WITH PINE NUTS 8.95
Served with horins anace and lettuce leaves for wrapping
MINCEO SHRIMP WITH PINE NUTS 10.95
BONELESS SPARERIES 6.50
PERING RAVIOLI (6) 5.50
© STEAMED VEGETARIAN RAVIOLI (6) 5.50
STEAMED VEGETARIAN RAVIOLI (6) 5.50
CHICKEN FINGERS 6.95
CHANGSHO SAMPLEE FOR TWO
Vegetable spring rolls, chicken fingers, crab rangoon. boneless spareritis, retryski beef and chicken wings (58.25) per additional servings
COL NODULES IN HOT SESAME SAULE 34. 7.95
CHILLED SZECHUAN SPICY CABBAGE 34. 4.50
© SHRIMP AND SPINACH RAVIOLI (6)
(Available on weekends only)

© CHANGSHO signature dishes Irems are Hor & Spicy.
Ask for mild, medium or extra spicy.



Beef

BEEF MUSHROOM CHOW YOKE 10.95
With pea pods and water chestnuts
in an object sauce
BEEF WITH BROCCOLI 10.95
© CRISYY BEEF WITH SESAME 48. 12.95
With pieces of orange peel in a floor pepper se BEEF IN GARLIC SAUCE 4 10.95

SZECHUAN STYLE BEEF 4 10.95

With celery and carrots in hot peking sauce

With celery and carrots in hor peking sauce
Husaha Spicy Ber Jal.
10, 95
With broccoli, straw mushtnoms,
water chestanuts and baby corn

② YUEH-YANG SPICY BEEF Jal.
11, 95
Bef. chicken and shrimp with fresh greens
in a brown sauce

Pork

PEKING STYLE PORK TEHOERLOIN 8.95
SALT-ANO-PEPPER CRISPY PORK TEHDERLOIN 8.95
PORK HI GARLIC SALUCE \$8.95
SHREOGEO PORK HI HOISIN SALUCE 8.95
With bamboo shoots and theats of scalllion

Lamb

MANOARIH LAMB 13.95
With scallions and onions in hoisin sauce © MOHGOLIAN SPICY LAMB 18. 13.95
With hearts of scallion in a spicy sauce SZECHUAN LAMB WITH PEAHUTS A. 13.95

CHANGSHO signature dishes

Items are Hot & Spicy.

Ask for mild, medium or extra spicy.

Seafood

SHRIMP WITH CASHEW NUTS 14.95
SHRIMP IN LOBSTER SAUCE 14,95
SAUTÉEO SHRIMP WITH VEGETABLES 14.95
© SALT-ANO-PEPEER CRISPY SHRIMP 15.50
MANGO SHRIMP 15.50
Wildi mango slices, peppers and a dash of wine
© PINEAPPLE SHRIMP 15.50
SERVINP HIS GARLICE 26. 14.95
SERCHUAN SHRIMP WITH A PINEAUTS 18. 14.95
HUHAN CRISPY SHRIMP WITH 15.50
HUHAN CRISPY SHRIMP WITH 5.50
HO SHRIMP WITH GARLICE 30. 16.95
© SHRIMP WITH MACADAMA MUTS AND ASPARAGUS 16.95

In a discine were to apple sauce gamided with fisch greens in a discine were to apple sauce gamided with fisch greens in a discine were to apple sauce gamided with fisch greens in a Gusta Scallops 16,95

O Panker Black Pepers (ROUSTED SCALLOPS 15,50

CRYSTAL SCALLOPS 13,95

With fresh greens in a declar sauce

SCALLOPS IN GARILIC SAUCE \$\frac{14}{26}\$. 13,95

O Independent Couper \$\frac{14}{26}\$. 16,50

Shirimp and scallops in sauch an peppersorn sauce served with bioccoli

O CHARDONAN SCARCOD 16,95

Shirimp, scallops and green muscles on a bed of angel that nocoles

SALT-ANO-PEPER (RISEY CALAMARI 13,50

O PAN FRIED CHILENN SCARABASS 17,95

In a ginger and scallion sauce

Moo-Shi

Moo-Shi is a classic Mandarin dish. These dishes contain meat, muthaoms, cabbigs, wood east, died lijk flower, seallins and scrambled eggs. Served with four panaches and hobin nauce.

MOO-Shi 9,50
Choice of chicken, beef, pork, shring or vegetable
Spicy version is available isk.
Each additional paneake .75

617-547-6565

Hot Pot

BASIL CHICKEN IN HOT POT 13.95
BEER WITH VERMICELLI IN HOT POT 15.50
Smoked Brow, a time Chnazovin classic
SOUTHERN PACIFIC SEATOOF IN HOT POT 24. 17.95
Shirings, seddlops, crabment, okra and lemon grass
in a hore-and-sour broin

Poultry

SWEET AND SOUR CHICKEN 9.95
CHICKEN WITH CASHEW NUTS 10.95
CHICKEN WITH BROCCOLI 9.95
SAUTED CHICKEN WITH VEGETABLES 9.95
LEMOH CHICKEN 11.50
Bailered filed with a lemon sauce on the side © CHICKEN WITH LOTUS SEED 12.50
Lighter, nonspicy, version of our famous General Gau's

© CHICKEH WITH LOTUS SEED 1.25 mous General Gau's General Gau's General Gau's CHICKEN 18. 10.95

EMPERS CHICKEN 18. 11.50

With shiredded peppers and black mushrooms

CHICKEH WITH CHICKEE EGGPLANT 18. 11.95

CHICKEH WITH CHICKEE EGGPLANT 18. 11.95

CHICKEH WITH PEARUTS 28. 9.95

SZECHJAN CHICKEH 11.95

With mango slices, peppers and a dash of wine

CHICKEH WITH ASPARAGUS 11.95

PULM FLAVORTO BONICLES DUCK 18.50

PENIG DUCK HAR 19.95 WHOCE 37.50

CHICKEH WITH ASPARAGUS 01 in a special save and expertly toosted. The duck in sthen deboned and served separately from the 8sio. Accompanied with paneakes, scallions, cucumber and hosin sauce.

Sizzling Platters

DICED FILET MIGNOH IN A MUSHROOM SAUCE 19.50 BEEF WITH SCALLOPS 13.50 SEAFOOD TREASURE 18.50

lotuscuisine.com

Lighter Fare

Perfect for law-calorie and low-far needs

STEAMED CHICKEN WITH MIXED VEGETABLES

STEAMED SHRIMP WITH MIXED VEGETABLES

BUOCHA'S FEAST

8.95

Vegetable

VEGETARIAH'S DELIGHT 8.95
Sauted mixed vegetables
DRY COOKED STRING BEARS \$\frac{1}{2}\$. 8.95
Sauted with ground pickle in a spirty sauce
SAUTED BROCCOL 8.50
Available in a garlie sauce \$\frac{1}{2}\$.
SAUTED SEASONAL GREENS 10.95
Choice of Shanghai greens, Chinese spinach or aspanies CHIHESE EGGPLANT IN GARLIC SAUCE . 11.95

Bean Curd

BEAN CURO WITH CHINESE EGGPLANT 10.95
BEAN CURO WITH BLACK MUSHROOMS 12.50
FAMILY STYLE BEAN CURO 4 9.50
Deep fried bean curd with vegetables in a brown sauce Deep fried bean curd with vegetables in a brown sauce
SZECHUAN STYLE BEAN CURO \$\frac{1}{2}\$. 8.95
Diced bean cuid in szechusan peppercorn sauce
\$\infty\$ STEAMED BEAN CURD WITH EXOTIC MUSHROOMS 11.50

Rice

FRIED RICE 7.50 Choice of chicken, beef, pork, shrimp or vegetables © CHIHESE SPIHACH FRIEO RICE 8.50
With fresh mushrooms, onions and eggs YANG CHOU FRIED RICE 8.95
With shrimp, chicken and roasted pork BOILEO WHITE OR BROWN RICE/PINT 1.00

Noodles

LO MEIN 7.50

Srir-fried egg noodles with either: chicken, beef, pork, shrimp or vegetables

PAN FRED NOODLE 9.55

Pan fried angel hair egg noodles ropped with either: chicken, beet, pork, shrimp or vegetables

SHANGHAI PAN FRED NOODLES 10.95

Topped with a combination of chicken, pork, shrimp and assorted vegetables

© SEAFOOD ON NOODLE BED 11.50

Soft white noodles topped with varieties of seafood in a brown sauce

CHOW FOOD 8.50

in a brown state
CHOW FOON 8.50
Wide rice noodlet with either: chicken, beef, pork,
shimp or vegeties
SEAFOON MOONE SOUP
CHOW MEN. 8.50
Site fried shredded vegetable with either: chicken, beef,
pork, thrimp or vegetables, served with dry, noodles
DRY NOODLES 775

海 鮮 蓋

Banquet

Our Chinese traditional banquet suns every occasion and taste. Minimum of 10 guests at \$35.00 per person. You may select your own menu or out managet will be happy to assist you in creating a banquet to meet your needs.

LOTUS BLOSSOM
394 Beelon Post Read on Route 20 West SubBURY
LOTUS FLOWER
341 Cochtuse Roud
between Routes 30 and 9 FRAMINGHAM WATER LILY
309 Boston Post Road WAYLANO

Lunch

Monday ithrough Sarurday, I 1330 am to 3:00 pm (Excluding Holda Served with choice of Chicken Wings or Vegetable Spring Roll and Vegetable Fried Rice or Boiled White Rice

Monday through statemaps, there may be represented by the state of Clicken willing an Vegrable Spring Red and Vegrable Fred Rice or bedad When Rice

1. SWEET AND SOUR CHICKEN 6.75

A 2. CHICKEN WITH CASHEW NUTS 7.25

A 3. MOO GOO GAI PAN 6.75

A 4. SZECHUAN SPICY CHICKEN 11. 6.75

A 5. GENERAL, GAU'S CHICKEN 11. 7.25

A 6. SAUTED SEEFE WITH VEGETABLES 7.25

A 7. SAUTED SEEFE WITH VEGETABLES 7.25

A 8. BEEF IN GARLIC SAUCE 11. 7.25

A 9. BEEF WITH PEPCETS AND ONIONS 7.25

A 11. SAUTED SEEFE WITH VEGETABLES 7.75

A 12. SAUTED SEEFE WITH VEGETABLES 7.75

A 13. SHEMIP IN LOBSTER SAUCE 8.75

A 14. SZECHUAN SPICY SHEMIP 18.75

A 15. BEAN CURD WITH SHEMIP 8.25

A 16. FARMY STREE BEAN CURD 11. 6.50

A 17. VEGETARIAN'S DELIGNIT 6.25

Perfect for Low-caloric and low-far dier.

Perfect for low-calorie and low-far dier. A18. STEAMED CNICKEN WITH MIXED VEGETABLES 6.75
A19. STEAMED SHRIMP WITH MIXED VEGETABLES 8.75

COMBO #1 7.50 Spring Roll, Boneless Spareribs, Chicken Fingers COMBO #2 8.75 Crab Rangoon, Teriyaki Beef, Fried Shrimp

No substitution please. Buffet

THE RESTAURANT CHANGSHO

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FAX 617 · 8 6 8 · 8 6 9

1712 Massechusofils Avonuc Cambridge MA
Sunday Brough Thursday II 32 en 1945 gp. Ffday 5 sturids y 103 en 10 10 45 pm

Soups

HOT AND SOUR SOUP LL. 3.25/PL 5.95/QL
WONTON SOUP 3.25/PR 5.95/QL
EGG DROP SOUP 2.50/PR 4.50/QL
SPINACH WITH DEAN CURD SOUP 6.50
CINCKEN WITH CREAM? CON CHOWDER 8.50
WEST LAKE BEEF SOUP 8.50
© CHINESE SEAFOOD CHOWDER 9.95

Appetizers

© SNAO-MAI (6)

Six stramed raviolis stuffed with pork, shrimp and vegetables

CRAB RANGOON (10)

7.95

Eight deep fried raviolis stuffed with crabmeat and cream chees

VECETABLE SPAINE ROLLS (2)

8.50

BEAN CURD MUSHROOMS ROLL

6.50

FRIED CHICKEN WITH PINE NUTS

Served with hobins sauce and leaves of lettuce for wrapping

MINCED SHRIMP WITH PINE NUTS

9.95

BONELESS SPARERIBS

5.95

PENNOR RAVIOLL (6)

5.50

SCALLON PANCAWE

7.50

TERIMON BEEF (4)

6.50

TERIMON BEEF (4)

6.50

TERIMON BEEF (4)

6.50

TERIMON BEEF (4)

6.50

TERIMON BEEF (4)

CHANGSHO SAMPLER FOR TWO

Vegetable spring rolls, first darking, cab rangeon, bondess spareribs, retrivate beef and chicken wings (5). Per additional griving)

COLD NOONLES IN HOT SESAME SAUCE (2)

7.50

CHILLED SZECHUAN SPICY CABBAGE (3)

7.50

CHILLED SZECHUAN SPICY CABBAGE (3)

7.50

CHILLED SZECHUAN SPICY CABBAGE (3)

7.50

C CHANGSHO signature dishes.

1. Items are Hot & Spicy. Ask for mild, medium or extra spicy.

Beef

BEEF MUSINGOM, CHOW YOKE 9.95
With pea pods, mushrooms and water chemitus in an oyster asuce
BEEF WITH PEPPERS AND ORIONI 9.95
BEEF WITH BROCCOLI 9.95
SAUTEO BEEF WITH VOECTRISES 9.95
© CRISON BEEF WITH VOECTRISES 9.95
With pieces of orange peel in a hot pepper sauce
BEEF IN GARILE SAUCE \$\frac{1}{2}\$. 9.95
SZECHUAN STYLE BEEF \$\frac{1}{2}\$. 9.95
SZECHUAN STYLE BEEF \$\frac{1}{2}\$. 9.95
With chose of orange peel in hot peking sauce
HUMN SPICY BEEF \$\frac{1}{2}\$. 9.95
With Chose of orange orange

© YUEN-YANG SPICY BEEF 11.50
In a hot pepper sauce, served with string beans HAPPY FAMILY 11.50
Beef, chicken and shrimp with fresh greens in a brown sauce

Pork

PERING STYLE PORK TENDERLOIN 8.50
SALTED & PEPPER' CRISY PORK TENDERLOIN 8.50
CHUNG-KING PORK & 8.50
With map, peppers and black mushrooms
PORK IN GARLIC SALICE & 8.50
SHREDDED PORK IN HOISIN SALICE 8.50
With bamboo shoots and hearts of scallings

© MONGOLIAN SPICY LAMB 4 13.50
With hearts of scallions in a spicy sauce SZECHUAN SPICY LAMB 4 13.50
With bamboo shoots and peanuts in hot chili sauce

C CNANGSHO signature dishes. Liems are Hot & Spicy. Ask for mild, medium ot extra spicy. Seafood

SHRIMP WITH CASHEW NUTS 12.95
SHRIMP WITH GREEN PEAS 12.95
SHRIMP IN LOBSTER SAUCE 13.95
SAUTEED SHRIMP WITH VEGETABLES 13.95
SHRIMP IN BLACK BEAN SAUCE 13.95
SALTED AND PEPPERY CRISPY SHRIMP 13.95
MANGO SHRIMP 14.50
With mango slices, peppers and dash of wine
© PINEAPPLE SHRIMP 14.50
Coated lightly with flour in a fruity sauce
SHRIMP IN GARICK SAUCE 148 13.95 GREEN MUSSELS WITH GINGER AND SCALLIONS

Moo-Shi

Poultry

SWEET AND SOUR CHICKEN 9.50
CHICKEN WITH CASHEW MUTS 9.50
CHICKEN WITH BROCCOLI 9.50
MOO GOO GAP PAN 9.50
SAUTED CHICKEN WITH VEGETABLES 9.50
LEMON CHICKEN 9.59
BRITERED GITE, LIBORITA 10.50
© EMPRESS CHICKEN ML 10.50
With sheeded peppers and black mushiooms
CHICKEN WITH CHIKESE EGGPLANT ML 10.50
FERRED WITH CHIKESE EGGPLANT ML 10.50
FERRED WITH CHIKESE FERRED ML 9.50
VICTOR CHICKEN ML 9.50
WITH CHIKESE FERRED ML 9.50 CURRY CHICKEN WITH ONIONS 9.50
CNICKEN IN BEACK BEAN SAUCE 9.50 DOUBLE DING 12.50

Lib- Diced chicken & shrimp in a brown sauce © BAMBOO CHICKEN: 10.50
With winter bamboo shoots and black mushroom.

With water camboo shoots and olick multinooms

MANOC CHICKEN, 10.50

With mange alices, pepper and dash of wine

CHICKEN WITH ABRARGUS 10.50

CPIUM FLAVORED BONELESS DUCK 16.50

SHANGHAI BONELESS DUCKLINGS 14.50

With pespod, black mushiooms and bamboo shoots in a brown stuce in a brown stuce

HUMAN SPCY, ROPKLESS DUCKLINGS \$\frac{16}{28}\$. 14,50

HUMAN SPCY, ROPKLESS DUCKLINGS \$\frac{16}{28}\$. 14,50

PENING DUCK HAJE 18,50 WHOLE 33,95

Tender duck mainsted in a special sauce and expertly restrect. The duck is then deboned and the near is served separately from the skin. Accompanied with panetkes, scallions, accumber and hotins sauce.

Sizzling Platters

© Sizzling Filet Mignon in Mushroom Sauce 17.95 Sizzling Beef with Scallops 12.50 Sizzling Seafood Delight 16.95

617-547-6565

On The Lighter Side

Perfect for low-calouie and low-far diet. STEAMED CHICKEN WITH MIXED VEGETABLES 9.50
STEAMED SHRIMP WITH MIXED VEGETABLES 13.95
BUDDHA'S DELIGHT 8.50
SEAFOOD MEDLEY 16.95

Vegetables

VEGETARIAN'S DELIGNT 8.50
Sauteed mixed vegetables
FOUR TREASURE VEGETABLES 8.95
Pea pods, water chesinuis, straw mushro and baby corn and baby corn
DRY COOKED STRING BEAHS \$\frac{4}{2}\$. 8.50
Sautreed with ground pickle in a spicy saw
SAUTEED BROCCOLI 8.50
SAUTEED SEASONAL GREENS
Choice of Pea Pod, Shanghai Green,
Chinese Spinach or Asparagus BROCCOLI IN GARLIC SAUCE \$\frac{14}{24}\$. 8.50
CNINESE EGGPLANT IN GARLIC SAUCE \$\frac{14}{24}\$. 10.50
CNINESE EGGPLANT IN BROWN SAUCE 10.50

Bean Curd

BEAN CURD WITH CHINESE EGGPLANT 10.50
BEAN CURD WITH BLACK MUSSIRODMS 11.95
FAMILY STYLE BEAN CURD (2). 8.95
Deep fred bean curd with vegetables in a brown sauce
SZECKHAN STYLE BEAN CURD (2). 8.50
Diced bean curd in zerchuan peppercon sauce BEAN CURD WITH SHRIMP 11.95

© STEAMED BEAN CURD WITH EXOTIC MUSHROOMS 10.95

© STEAMED BEAN CURD WITH SCALLOPS 11.95

Rice

FRIED RICE 6.95
With either: chicken, beef, pork, shrimp or vegerables
© CHINESE SPINACH FRIED RICE
With fresh mushrooms, onions, and eggs HOUSE SPECIAL FRIED RICE 8,95 With shrimp, chicken and roasted pork BOILED WHITE RICE OR BROWN RICE / PINT 1.00







MANDARIN • SZECHUAN • SHANGHAI CUISINES



1004-1006 Beacon Street Brookline, MA 02446 Tel. (617) 277-4226 Fax (617) 277-2834 Sun. - Thur. 11:30-9:30 Fri.- Sat. 11:30-10:30

APPETIZERS

Spring Rolls (2)	3.50
Egg Rolls (2)	3.50
Vegetarian Spring Rolls (2)	3.50
Peking Ravioli (6) Steamed or Pan Irred	4.95
Spareribs	6.95
Boneless Spareribs	6.25
Chicken Wings	5.75
Fried Curry Wonton	4.50
Chicken Fingers	5.75
Beef Teriyaki (5)	6.95
Cold Sesame Noodle .	4.75
Pu Pu Platter (FOR TWO) Chicken Wings, Chicken Fingers, Egg Robs, Beof Testyald, and Boneless Spateribs. Served in a Habachi with Flame.	13.95
Scallion Pancake .	2.95
Crab Ragoon	5.50
Mixed Chicken wirh Pine Nuts (Served with Settuce)	8.95
SOUPS	
1	

ŧ	Hot & Sour Soup (SINGLE)	
	Wonton Soup (SINGLE)	
	Egg Drop Soup (SINGLE)	
	Sizzling Rice Soup with Chicken or Shrimp (FOR TWO)	
į.	Pork with Spiced Pickle Soup (FOR TWO)	
	Chinese Vegerable with Bean Curd Soup (FOR TWO)	
	Spinach with Bean Curd Soup (FOR TWO)	
	House Special Soup (FOR TWO)	

MOO-SHI

Moo-Shi			7.2
Moo-Shi	Chicken		7.2
Moo-Shi	Beef .		7.
Moo-Shi	Shrimp		7.3
Moo-Shi	Vegetable		6.

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DUCK		BEEF		SEAFOOD		GARLIC SAUCE	
A young seasoned outdoing slowly grilled in Front of an open fire until the skin is crast and poiden. The delicate skin is first stood.	35.00	Beef with Scallton	8.75	Translucent Fish Fillets Marinal ed stood flesh fish filet sauteed with Chinese vegetables in a clear flavorful sauce	9.25	With Shredded Pork 7.95 With Scallop 9.50 With Shredded Chicken 8.25	
then the meat is carved separately. Served with nomemade crepes and scallon brushes and Holsin sauce.		Beef with Snow Peas & Umbrella Mushrooms	8.95	Drunken Fish Fillets Fresh fish fillets, water chestnuts and show peas	9.25	With Shrimp 10.95 With Cod Fish Fillets 9.25	
	16.50	Orange Flavored Beef Siced beef storfned with peppers and straw mushicoms in our Chef's specially prepared orange sauce iffor crispyt	8.95	cooked in a wine sauce Spicy, Crispy Whole Cod Cod fish deep fried unitarisp coated with hot spicy sauce	15.95	VEGETABLES	
CHICKEN		Beef with Broccoli	8.75	Coo fish deep fried untiferisp coated with hot spicy sauce Sweet & Sour Whole Fish	15.95		7.50
) Slippery Chicken Swedded spiced chicken garnished with spinach	8.50	Beef, Szechuan Style Streeded beef sauteed with fresh celery and carrots in a spicy Szechuan sauce	8.75	A whole Rain colled in Lotus floor, then deep fried, combined with baby shrimp, mushrooms, water chestnuts, green peas and blended with a tanabiling sives and solended with a tanabiling sives and soon sauce.	13.73	Baby Eggplants with Garlic Sauce Eggplant souteed with streeded pork Family Style Eggplant	7.50
Sliced Chicken with Snow Pea Pods Orange Flavored Chicken	8.25 8.50	Beef with Black Mushrooms & Bamboo Shoots	8.95	Frsh Fillets, Szechuan Style Frsh fish fillet cooked with mineed camboo shoots	9.25	Bean Curd, Szechuan Style Diced bean curd sauteed with lean ground meat.	7.25
Steed white chicken mean with propers and straw mushrooms in our Chef's orange Ravored state (Not etispy)	8.30	Beef with Babycorn	8.95	and scations, in hot and spley tomato sauce	-1 enter	Bean Curd, Shanghai Style Family Style Bean Curd	7.25 7.25
Strange Flavored Chucken Sloed chicken with regetables sploed with pepper corns chill peppers and Davored with corander	8.50	Hunan Beef Filed of beef garnished with fresh spinach in a hol sauce	8.95	House Special Lobster (WITHOUT SHELD SEASON) Cubes of fresh lobster meat cooked with black mushlooms fresh water cheshnuts, binder bamboo shorts snow year and chinese cabbage	AL PRICE	Tangy & Spicy Green Beans (MEATLESS)	6.95
Moo Goo Gai Pan	8.50	Spicy Beef with Peanuts & Scallion	8.75	Sauteed Salmon Fillets with Garlic Sauce	12.95	Vegetarian's Delight Broccoli in Oyster Sauce	7.25 6.95
Chrcken with Cashew Nuts Died chicken with celety, cocked in a rich brown sauce	8.50	Beef with Peppers	8.75 10.95	Fried Squitd (with Splay Sauce on the Side)	8.95		6.95 7.50
Carnished with whole cashew nuts		J Crispy Spicy Beef with Tangerine Flavor Beef with Mixed Vegetables	9.25	Fried Crispy Shrimp (with Soley Souce on the Side) .	11.95	White bean culd souteed with broobst, mushrooms, box-choy, water chestnuts, carrots and squash in a house brown souce	7.50
Chicken with Peanuts Dicted chicken with nears of scalings, cooked in a spicy brown sauce. Garnished with whole peanuts.	8.50	PORK		Sauteed Mussels with Ginger & Garlie	8.25	Sauteed Black Mushrooms, Pea Pods & Broccoli	9.95
Chicken with Vegetable Delight	8.50	Pork, Hunan Style	7.95	Orange Flavored Shrimp Shrtmp with Vegetable Delight	10.95	Bean Curd with Spinach	6.95
Brown, white or spiny gazile square Sesame Chicken.	8.95	Sliced pork sauteed with leek, black mushrooms bathboo shoots, in a sploy black bean sauce		While or Spley Garlie Sauce	10.75	NOODLES	
Ughtly cattered chicken sauleed with sesame seeds and pea pods		Pork Cooked Twice Steed tender pork with bamboo shoots, black mushrooms,	7.95	Shrump with Lobster Sauce (white sauce)	10.95	Lo-Mcin With 6-ther Roast Pork, Chicten, Beef or Vegetables	6.25
Chung King Chicken Sliced chicken sauteed with Chinese cabbage pea gods mushrooms, fried tofu and peopers in a spicy Hollin sauce	8.75	Chinese catibage and the spices Ravored bean curd All cooked in a spicy Szechsan sauce.		Shrimp With Black Bean Sauce	10.95	With Shrimp	6.75
mushrooms, fried tofu and peppers in a spicy Holsin sauce Ta-Chien Chicken	8.95	Shredded Pork with Hoisin Sauce	7.95	Shrimp, Szechuan Style Shrimps souteed with five died bamboo shoots and scallons mixed in hel and spicy tomato sauce	10.25	Pan-Fried Noodles With either Roast Pork, Chicken, Beef or Vegetables With Stromp.	7.50 7.95
Fined cubes of chicken in splay, not sauce. Cardished with black mushrooms, pepper, and bamboo shoots		Pork with Black Bean Sauce Steed pork with pea pods, onlons, water chestnuts and barriboo stoods	7.95	Shrimp with Peanuts Shrimps with hearts of scallons, cooked in a spicy brown sauce Gambhed with whole peanuts	10.95	House Special Pan-Fried Noodles Asserted means sharings, scallegs and vegetables	8.95
General Gau's Chicken Cubes of chicken coated with water chestrul flour and eggs, deep field until crisory, and cooked with hot pinger sauce	9.25	LAMB		Shrimp with Snow Peas	10.95	Assorted seafood and vegetables	10.95
Sliced Chicken with Broccoli	8.25			Shrimp with Broccoli	10.95	Peking Meat Sauce Noodles Sauteed Satay Udon Noodles	4.95
Drunken Sliced Chicken Tender chicken breast, water chestnuts and snow peas	8.50	Lamb with Scallion & Leeks Lamb with Peanuts & Scallton	8.95 8.95	Lake Tung Ting Shrimp Large shrimps mathated with broccoil, bamboo shoots and mush broots it an egg white sauce lake Tung Ting is the Brigest bits in China I	10.95	with Vegetables	6.25 6.25
gooked in a wine sauce	2.50	Lamb with Horsin Sauce	8.95			Chow Foon (Flar Noodle)	7.50
Velvet Chicken Sloed breast of chloren, snow pass, water chestnuts, bamboo shoots, a garnish of egg whites.	8.50	Lamb wirh Black Bean Sauce .	8.95	Scallop, Szechuan Style Fresh scalops cooked with minord bamboo shoots and scallons in a hot and spot portate sauce.	9.25	With Strimp	9.50 7.25
Sweet and Sour Chicken	7.95	SIZZLING PLATTER	25	Scallop with Vegetables	9.25	Rice Noodle with Chicken	- 7.6
Chicken with Black Bean Sauce Hunan Chicken	8.50 8.75	IChoice of White or Brown Sauce)	~J	Scallop with Black Bean Sauce	9.25	& Vegetables Boy Sauce Flavored	7.25
Hunan Chicken	8.73	Sizzling Chicken with Vegetables	8.95	Baby Shrimp with Cashew Nuts	8.95	FRIED RICE	
CURRY SAUCE		Sizzling Baby Shrimp with Vegetables	9.95	Sauteed Baby Shrimp Shrimp with Ginger & Scallion	8.50	With either Poast Pork, Chicken, Reef or Venetables	5.75
7 001111		Sizzling Scafood Delight An assortment of searood with vegetables (shrimp, fish, scal-	14.95	Sauteed Shrimp with Scallop &c	10.23	With Shrimp	6.25 4.95
Curry Chicken 8.50 Curry Lamb Curry Scallops 9.25 Curry Beef		Sizzling Vegetable Platter	7.95	Vegetables (White or Spicy Cartic Sauce)	10.95	House Special Rice Shrimp, Ham, Chicken and Vegetables	6.50
Seafood Curry stod Pub Files, Shrimin, Scalopi 11.95 Curry Shrimin (SMALL SHRIMP) 8.95 (LARGE SHRIMP)	95	Sizzling Three Delights . A combination of shiring, beef, chacken and vegetables	11.95	Sauteed Squid with Vegetables in spley sauty sauto	8.25	Seafood Fried Rice Shring, Scallops, Imitation Crab, Vegetables and Tomato	7.50
Curry Silinip Smort Shower 8.75 Toxide Shower	7 10.73			Chung King Shrimp	10.95	Boiled Rice	.95
HOT & SPICY		HOT & SPICY		HOT & SPICY		HOT & SPICY	
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Chef Chang's House

Luncheon Specials

Monday—Saturday 11:30am—4:00pm except official holidays

All luncheon specials have a choice of either egg drop scup or hot and sour soup.

Served with dry noodles or egg roll and
pork fried rice on steamed white rice and fortune cookies.

11		1.	Chicken with Vegetables\$5.95	
1	9		Kung Pao Chicken with Peanuts	
			Chicken with Broccoli\$5.93	
		4.	Sweet and Sour Chicken\$5,95	
	7		Orange Flavored Chicken	
	7	k 6.	Curry Chicken	
		7.	Moo Goo Gai Pan \$5.95	
		8.		
	7	k 9.	Spicy Beef with Vegetables	
		₹ 10.	Spicy Shrimp with Garlic Sauce	
		k II.	Kung Pao Shrimp with Peanuts	
		★ 12.	Mussels with Ginger and Garlic	
		★ 13.		
		14.	Pork with Black Bean Sauce\$5.75	
	,		Pork Cooked Twice\$5.75	
			Chicken Fingers and Boneless Spare Ribs	
1			Chicken Fingers, Boneless Spare Ribs and Beef Teriyaki	
		18.	Chicken Wings, Chicken Fingers	
		19.	Chicken Wings, Boneiess Ribs, Crab Rangcon	
		★ 20.	Tangy and Spicy Green Beans (no pork)	
		21.	Vegetarlan's Delight (mixed vegetables)	
	,	★ 22.	Broccoil with Garlic Sauce\$5.25	
	1	★ 23.	Broccoli, Mushrooms and Fried Tofu with Garlic Sauce	
	,	* 24.	Satay Udon Noodies with Vegetables	
		25.	Lo Mein with either Chicken, Beef, Roast Pork, or Vegetables	
			with Shrimp \$5,75	
1				
	-		+ hot and spicy (all spicy dishes can be made non-spicy)	,
				-
	— (_	1004-1006 Beacon Street Brookline, MA 02146 telephone 617-277-4226 \$10.00 minimum on credit cards	_
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			CHINA	^ '		ARL	9 Tyler Stre Boston, MA 0211
經手	人.		DIM	1 3	им		Tel: (617) 426-433
	L	龍鳳蝦鮫皇	Steamed Shrimp Dumpling		M	煎韭菜飽	Pan Fried Chives Bun
	M	鲜蝦燒賣皇	Steamed Pork Dumpling) L	S	家鄉咸水角	Deep Fried Savory Triangle
	M	皇牌魚翅餃	Steamed Shark Fin Dumpling] L	M	酥炸韭菜角	Deep Fried Chives Dumpling
	M	潮州蒸粉果	Steamed Pork & Peanuts Dumpling	IJĹ	Ł	酥炸鲜蝦卷	Deep Fried Shrimp Roll
	191	時菜牛肉丸	Sleamed Beef Meat Ball	IJL	M	酥炸瘠卷	Deep Fried Bean Curd Skin Roll
	M	豉汁蒸排骨	Spareribs w/ Black Bean Sauce	lL	SP	酥炸蟹柑	Deep Fried Crab Claw
	P	豉汁蒸鳳爪	Chicken Claws w/ Black Bean Sauce		L	酥炸龍珠珠	Deep Fried Pearl Ball
	3KD	1. 加壓雲白	Marinaled Chicken Feet] [SP	肢汁炒蜆	Fried Claw with Black Bean Sauce
	M	蜂皇鮮竹卷	Steamed Bean Curd Skin Roll		SF	鼓計蒜茸青口	Mussels with Garlic & Black Bean Sai
	S	脆肉炸春卷	Golden Crispy Spring Roll		SF	五香牛雜	Beef Internal Delicacies
	L	迷你珍珠雞	Sticky Rice in Lotus Leaf Packets] L	SF	椒鹽有頭蝦	Salted Spicy Shrimp with Shell
	M	雞絲蒸粉卷	Sleamed Rice Noodle w/ Shredded Chicker				
	M	鮮蝦水晶球	Sleamed Crystal Shrimp Dumpling	J L			
	M	撤 愿牛拍乘	Steamed Omasum w/ Ginger & Scallion	ı L			
	L	百花礦冬菇	Steamed Stuffed Black Mushroom	ŢĹ			
			Chicken & Black Mushroom Wrap	Ţ			
	M	芋頭鴨腳扎	Taro & Duck Feet Wrap	JL			
			Stuffed Bean Curd			腸粉	Rice Noodle Filling
_	M	煎酿茄子	Stuffed Eggplant	11		原隻鲜蝦腥	
	-		Stuffed Green Pepper	4	_	爽滑牛肉腿	
	M	放降菌糕	Pan Fried Turnip Cake	1		密汁叉烧器	
				1	_	羅漢齋賜初	
				1	M	麻醬煎蝦米	Pan Fried Rica Noodle w/ Peanut Sau
	_			JL			
		企 業	Bun	Ţ		甜品	Desserts
	S	蒸叉燒飽	Steamed B.B.Q. Bun	ı	S		Deep Fried Sesame Ball
	=	蒸雞飽仔	Steamed Chicken Bun	11			Mango Pudding
	_	蒸奶皇跑	Steamed Custard Bun	11	_		Honey Dew Pudding
	S	蒸蓮蓉飽	Steamed Lolus Cream Bun	11			Waterchestnut Cake
	S	蒸騰腳卷	Steamed Sausage Bun	11	_		Coconut Cream Cake
	S	蒸糯米卷	Steamed Sticky Rica Bun	11	L		Coconut & Sago Cream Soup
	U			11	S		Honey Sweet Rice Cake
				11	_	彩色者폩糕	

Chung Shin Yuan Northern Chinese & Taiwanese Style Brunch Sat. and Sen. 11:36 sen to 2:38 pm

	7.78
油 绿	Chinase Fried Dough 1.76
上海春楼	Spring Roll 3.25
鍋 點	Peking Revioli (8)
蔥 油 餅	Scallen Pancaka
咸 豆 響	Soy Bean Milk (Salty)
甜 直 舊	Soy Bean Milk (Sweet)
兼 菜 包	Steamed Vegetable Bun
豆 沙 包	Steamed Red Bean Bun 1.00
小龍包	Small Steamed Bun (7)
生 煎 包	Pan Fried Sun (5)
韭菜盒子	Chive Pie (2) 3.95
牛肉炙餅	Shao-Bing with Five Spice Beef Sandwich
炒 年 糕	Stir-Fried Scalioped Rice Stick
炒 米 粉	Stir-Fried Rice Vermicelli
榨菜肉絲麵	Pickled Musterd Green & Pork Noodle Soup
五杏牛肉锅	Spley Stawed Beef Noodia Soup 6.50
粉蒸排骨	Steamed Spiced Spareribs 6.00
粉蒸肥腸	Steamed Spiced Chittins 7.25
粉蒸雙味	Steamed Spiced Spareribs & Chittins
台式炒飯	Taiwan Style Lao-Mian
内 套	Taiwan Style Pork Scup
肉粪米粉或鲕	Taiwan Style Pork Soup with Rice Vermicelli or Noodle 5.25
花枝粪	Taiwan Style Calamari Soup
花枝米粉或麵	Taiwan Style Calemari Soup with Rice Verminelli or Noodle
切 仔 麵	Taiwan Style Soup Noodle or Rice Vermicelli 4.75
大騎 鮑 旗	Taiwan Vermicelli Soup with Chittins
海带絲	Seaward Salad
于 练	Soy Bean Noodle Salad
胜 練	Pork Trips Salad
五杏牛肉	Five Spice Flavored Besf (Chilled)
	0.00

For Parties of 5 and more, a 15% gratility will be added automatically. Minimum Cradit Card Purchase is \$20,00

183 California Street Newton, MA Tel. 617-964-0111 -2-

First 2 hours at T + 1/2 thereafter 3 x T ENCROACHMENT

MEAL BREAKS Between 4 & 5 hours from starting time or from

end of last break

1 hour or 1/2 hour (if 1/2 hour called, time is
measured from when last person is served) DURATION

MEAL BREAK PENALTIES Work prior to unit call £4.00 per 1/2 hour.

LATE BREAK

5.00 for first 1/2 hour £6.00 for second 1/2 hour £7.00 for each 1/2 hour thereafter Penalties cease at meal break or at end of working day

Payable when no canteen or similar facilities available. MEAL ALLOWANCES

 Breakfast
 £3.50

 Morning Tea
 £1.75

 Lunch
 £8.00

 Afternoon Tea
 £1.75

 Evening Meal
 £15.00

TRAVEL TIME

Paid at single time, except when in charge of equipment, when overtime rates apply, not paid within 5 miles radius of base

When using own transport, mileage paid at 45p per mile outside a radius of 5 miles from agreed base (Bases for this purpose to be agreed at preproduction meetings)

HOLIDAY PAY : 4/52nd of gross pay

MILEAGE

Note If the Company requires flexible starting time (7.00 a.m. to 1.90 a.m.) this can be agreed, provided a premium is paid on all hours. The premium to be agreed at the pre-production meeting:

WHERE AN AGREEMENT REACHED WITH ANY PRODUCTION COMPANY IS SILENT ON ANY ISSUE, THE PROVISIONS OF THE FMI/SIPTU AGREEMENT OF JULY, 1991 WILL APPLY.

Combination Specials
"一盅兩件" 特價套餐
** SERVING MONDAY ~ FRIDAY **
S1 點心雙併 Dim Sum Combo\$5 95 老火競湯 House Special Soup 以下選一 & choose one of the following items: 風爪排骨飯
Chicken Claws & Pork Ribs on Rice 北菇蒸雞飯
Black Mushroom & Chicken on Rice 服陽蒸雞飯 Chinese Sausage & Chicken on Rice 成蛋肉餅飯
Salty Egg & Pork Pattie on Rice 臘味飯
Chinese Sausage, Liver Sausage & Pork Strips on rice 生炒糯米飯
Pan Fried Sticky Rice S2 點心雙併 Dim Sum Combo \$7.95 老火觀湯 House Special Soup 以下逐一 & choose one of the following items:
貴妃牛腩荷葉飯 Braised Beef Brisket on Rice 生炒排骨荷葉飯
Sweet & Sour Pork Ribs on Rice 荷葉咖喱雞飯 Curry Chicken on Rice
金針雲耳蒸雞飯 Chicken w/ Lily Flower &
Auricularia on Rice
following items: 蒜蓉田雞荷葉飯 Frog & Garlic on Rice
完柱蒸雞荷葉飯 Dried Scallops & Chicken on Rice 臘鴨肶飯
Steamed Dried Duck Leg on Rice * House Special Soup can be
* rouse special soup can be ordered separately at \$2.00 each * 老火靚湯另買\$2.00

455	坐	744	

	精美甜品		鮮果飲品	FRUIT SHAKE
D	ESSERT SPECIALTIES		B14 菠蘿蜜	\$2.50
_	香芒布甸 \$2		Jackfruit	
U	Mango Pudding	. 30	815 椰子	\$2.50
D2		. 30	Coconut	
	Tapioca w/ Coconut Milk		B16 菠蘿	\$2.50
D3		. 30	Pineapple	
0.4	Tapioca w/ Mango 蜜瓜西米露 \$2	. 30	B17草莓	\$2, 50
04	Tapioca w/ Honey Dew	. 30	Strawberr	у
D5		. 30	B18 紅豆	\$2.50
	Sweet Coconut Milk Cake		Red Bean	
D6		. 30	B19 木瓜	\$2.50
D7	Sweet Coconut Cake w/ Red Be 意式芝士蛋糕 \$3		Papaya	
07	思文之工事情 \$3 Home Alade Italian Style Cheese	. 30	B20 荔枝	\$2. 50
4本十名			Lychee	
	次品 SPECIAL BEVERAG		B21 芋頭	\$3.00
51	熱紅茶煉奶 \$2 Lipton Tea served hot with Condensed	. 00	Taro	
R2		. 60	B22 牛油果	\$3.00
	Lipton Tea served hot with L		Avocado	
B3	阿華田煉奶(熱/凍) \$2	. 00	B23 椰子紅豆	\$3,00
	Ovaltine w/ Condensed Hilk (Hot or		Coconut w	/ Red Bean
84	鮮檸凍茶 \$2 Iced Tea with Lime	. 00	B24 椰子菠蘿	\$3,00
85	熱好立克 \$2	00	Coconut w	/ Pineapple
20	Hot Horlick	. 00	B25 蜜瓜珍珠男	
B6	煉奶滾水蛋 \$2		Honeydew	w/ Sesame Seed
	Hot Condensed Milk w/ Egg		B26 芒果	\$3, 50
8/	涼粉荔枝露 \$2. Lychee & Grass Jelly Drin	50	Mango (Se.	
88		50	B27芒果西米雪	\$4.00
	Coffee w/ Sweetened Condensed Wilk		Mange w/	Tapioca (Seasonal)
B9	雪啡奶 \$2.	50		
210	Coffee w/ Sweetened Condensed Wilk (
BIC	陳/熱檸蜜 \$2. Hot/ Cold Honey Lemon	50 All	fresh fruit	shakes are served
B11	熱成棒 \$2.	50	with lo	ce Cream.
	Hot Pickled Lime			vith Tapioca,
812	龍眼荔枝冰 \$2.		Grass Jelly o	or Sesame Seed.
010	Exotic Fruits (Lychee & Longan) */			
813	鮮檸梳打 \$2. Lime Sparkling Soda	/5		
	This opainting out			

Mango (Seasonal) B27芒果西米露	\$4.
Mange w/ Tapioca	· · · · · ·
All fresh fruit shakes	are serve
with Ice Cream	
Available with Tag Grass Jelly or Sesan	
drass delity or sesail	ie seed.

SHAKE \$2.50



精美港式點心, 即叫即蒸

全日供應

Phone No.: (617) 254-2073 Fax No.: (617) 254-2704

營業時間 HOURS:

星期一至四 Monday Thursday 11:00 A.M. ~ 10:30 P.M. 星期五, 六, 日 Friday Sunday 10:30 A.M. ~ 11:00 P.M.

地址 ADDRESS: 1095 Commonwealth Avenue, Boston, MA 02215 (Super 88 Food Connection)

即蒸點心 STEAMED DIM SUM

	PLI AT PAX AX	ΦZ.	1.
	Shrimp Oumpling		
2	碧綠菠菜餃	\$2.	75
	Spinach Shrimp Oumpling		
3	家鄉韭菜餃	\$2.	75
	Shrimp & Chives Oumpling		
4	蟹皇蒸燒賣	\$2.	7:
	Pork & Shrimp Shiu Mai		
	山竹牛肉丸	\$2.	75
	Beef Meatballs		
	豉汁蒸排骨	\$2.	
	Pork Ribs w/ Black Bean S		
	豉椒蒸鳳爪 Chialas Claus w/ Black B	\$2.	/5
В	Chicken Claws w/ Black Bean 薯荵牛柏葉		
		\$2.	
	Braised Tripe w/ Ginger & Sc 豉汁蒸醸茄子		
	政介倫政加丁 Eggplant w/ Black Bean Sa	\$2.	
		\$2.	
	Pig Feet Marinated w/ Bean		
11		\$2.	
	Squid in Garlic Sauce	φΖ.	/ 5
		\$2.	75
	Bean Curd skin roll w/ Vermi	cel	ίĭ
		\$2.	
	Steamed Assorted Meat Oum		
	沙薑蒸雞腳	\$3.	ЗČ
	Chicken Claws with Oried G	ing	er
		\$3.	30
	Sticky Rice in Lotus Leaf		
		\$3.	30
	Pork Ribs with Rice Nood!		
		\$3.	30
10	Sticky Rice with Seaweed 素菜齋粉果	ėn.	20
	系米周初末 Vegetarian Dumpling	\$2.	JU
		\$2.	20
	Pork Roll w/ Oyster Sauce	φ2.	00
		\$2.	รก
	Shanghai Mant Oumpling	Ψ2.	u

即蒸包點 STEAMED BUN	S
21 蠔皇又燒包	\$2.
B. B. Q. Pork Bun	
22 家鄉臘腸卷	\$2.
Steamed Homemade Sausage	Bur
23 蒸饅頭	\$2.
Steamed Plain Bun	
24 上海素菜包	\$2.
Vegetarian Bun Shanghai	Stv.
25 純正蓮蓉包	\$2.
Lotus Paste Bun	
26 香滑奶皇包	\$2.
Custard Cream Bun	
27 香甜馬拉糕	\$2. 3
Steamed Brown Sugar Battered Spon	
	-
蒸飯類 STEAMED RICE IT	EMS
2B 鳳爪排骨飯	\$3. 9
Chicken Claws & Pork Ribs or	

28 扇川計育政 \$3.95
Chicken Claws & Pork Ribs on Rice
29 北茲茶雞飯 \$3.95
Black Mushroom & Chicken on Rice
30 臘陽茶雞飯 \$3.95
Chinese Sausage & Chicken on Rice
31 咸蛋內餅飯 \$3.95
Satty Egg & Pork Pattie on Rice
32 臘味飯/臘腸, 潤腸, 臘肉 \$3.95
Chinese Sausage, Liver Sausage & Pork Strips
35 生沙香米飯
Pan Fried Sticky Rice

特式荷葉飯

特式荷葉飯

SPECIAL RICE WRAPPED IN LOTUS LEAF

34 蒜蓉田雞荷葉飯 \$6.95
Frog & Garlic on Rice

35 瑶杜燕雞荷葉飯 \$6.95
Oried Scallops & Chicken on Rice

36 貴处牛飾荷葉飯 \$5.95
Braised Beef Brisket on Rice

37 生炒排骨荷葉飯 \$5.95
Contoness weet & Sour Pork Ribs on Rice

38 荷葉咖喱雞飯 \$5.95
Curry Chicken on Rice

38 湖縣毗蒸飯 \$6.95
Dried Curad Duck Legs on Rice

40 金針雲耳漆雞飯 \$5.95
Chicken of Dreef & Maricularia on Rice

即蒸腸粉

STUFFED RICE NOODLE ROLL

52 滑牛肉藻腸粉 \$2.75
Rice Noodle Roll w/ Beef
53 鲜银蒸腸粉 \$2.75
Rice Noodle Roll w/ Shrimp
54 皮蛋叉燒腸 \$2.75
Preserved Egg w/ Roasted Pork
55 維護薄腸粉 \$2.75
Vegetarian Rice Noodle Roll
56 香港仔炸傳
Rice Noodle Roll w/ Fried Dough
57 院ice Bodde Roll w/ Dried Shrimp & Scallion
58 素食賣屬粉 \$2.75
Piain Rice Noodle Roll
59 貴妃牛腩腸粉 \$3.95
Braised Beef Brisket Rice Noodle Roll

Chicken w/ Dried Lily Flower & Auricularia on Rice

	DE MELL PACED			
ONGE	W/BAMBOO FUNGUS	&	CORN	
45	香芋竹笙栗米粥		\$3. 25	
46	with Sweet Taro 豆腐卜竹笙栗米粥		\$3.25	
47	with Tofu 白粥		\$2.00	
	Plain Congee			

冷盤 COLD APPETIZERS
75 白雲鳳爪 \$4.50
Marineted Chicken Claws
76 麻辣精耳絲 \$4.50
Sliced Spicy Pig Ears
77 麻辣仙掌 \$4.50
Spicy Boneless Duck Feet

<u>Beet</u>		<u>Chow Mein</u>		Combination Plates	
Small	Repular	(Served with Crisy Noodles)			
* Hunan Beel 6.75	8.95	Small	Regular	C1 - C14 are served with your choice of: Pork Fried Rice or Boiled Rice and your choice of:	
Sliced tender beef sautéed with spicy sauce, served on a bed of spinach	111)	Pork Chow Mein 4.50	6.00	Chicken Wings (2), Egg Roll or Boneless Spareribs	
* Szechuan Spiced Beef	112)	Beef Chow Mein	6.50		
with Peanurs 6.50	8.95	Chicken Chow Mein	6.50	C1) Sesame Chicken	7.2
Beef with Curry Sauce 6.50	8.95	Shrimp Chow Wein4.73	6.50	C2) * Szechnan Spicy Chicken	7.7
Shredded Beef Szechuan Style 6.50 Shredded beef with celery and carrois	8.95	<u>Chop Suey</u>		C3) Chicken with Broccoli	
cooked in a spicy sauce		m 47			
 Shredded Beef Yu Shiang Style 6.50 Shredded beef sauféed with bamboo shoots. 	8.95	Pork Chop Suey	6.00	C4) Chicken with Cashew Nuts	
water chestnuts and wood ears in a spicy and	116)	Beef Chop Suey	6.50	C5) Moo Goo Gai Pan	7.2
sour gartic sauce	117)	Chicken Chop Suey	6.50	C6) Sweet & Sour Chicken	7.2
Pork	118)	Shrimp Chop Suey 4.75	6.50	(27) Shrimp (3) with Vegetables	7.2
Small	Regular	(Subgum or Chicago Styles is .75¢ extra)	(C8) Three Delights	
Diced Bean Curd with Ground		Carlagt and Corre	1	Chicken, Shrimp (1) and Beef	7.2
Pork in Szechnan Sauce	6.00	<u>Sweet & Sour</u>		(Pork)	
Spicy Pan-Fried Bean Curd		Small .	Damiler	10) Beef with Mushrooms	
with Pork and Vegetables .	6.95 119)	Sweet & Sour Pork 5.00	6.75		
Sliced Pork with Pea Pods 5.75 Sliced Pork with Broccoli 5.75	7.50 120) 7.50 121)	Sweet & Sour Chicken 5.50	0.75	11) * Chungking Pork	7.2
Shredded Pork with Garlic Sance 5.75	7.50 121) 7.50	Sweet & Sour Shrimp 6.70	8.95 C1	12) Beef with Broccoli	7.2
Szechuan Spiced Pork 5.75		how Foon, Pan-Frie	A C1	13) Vegetarian's Delight	7.2
Pork with Scallions	7.50	now jour, run-fix	CI CI	14) * Ta Chien Chicken	7.2
Changking Pork 5.75	7.50	Noodles or Rice			
Sliced pork with mushrooms, cabbage and bamboo shoots in a spicy sauce		(The following is served on a bed of		C15 - C18 are served with your choice of:	
		Chow Foon, Pan-Fried Noodles or Rice)		Pork Fried Rice or Boiled Rice and your choice of: Clucken Wings (2), Egg Roll or Boneless Spareribs.	
Egg Foo Yong				Cincken wangs (2), Egg Roll of Boliciess apareties	
20	Recular 122)	Mixed Seafood	7.50 CI	15) Lobster Sauce (Pork)	7.5
Pork Egg Foo Yong	5.25	Chicken with Vegetables		16) Pork Chow Mein	7.5
Chicken Egg Foo Yong		Beef with Black Bean Sauce	6.50	-,	
Shrimp Egg Foo Yong	0.25	Mixed Vegetables	6.00	,	
Beef Egg Foo Yong	0.23	Beef with String Beans		18) Pork Chop Suey	7.5
Mushroom Egg Foo Yong	0.23	Shredded Pork			
Meatless Egg Foo Yong	5.25	Chicken with Black Bean Sauce		C19 - C22 are set combinations	
Fried Rice	130)	Beef with Vegetables	6.50	19) Pork Fried Rice, Chicken Fingers (4),	
4	131)	Filet of Fish with Vegetables	6.50	Crab Rangoon (3)	6 1
Roasi Pork Fried Rice 3.25	5.25 132)	Shrimp with Vegetables	7.50	20) Pork Fried Rice, Chicken Wings (2).	0.1
Chicken Fried Rice	5.95	0	(2	Boneless Spareribs (4)	61
Beef Fried Rice	5.95	<u>Desserts</u>	C2		0.1
Shrimp Fried Rice	6.50	Pineapple Chunks	2.50		
House Special Fried Rice (White) 5.25	6.50	Lichee Nuts	3.50	Chicken Fingers (4)	
Vegetable Fried Rice 3.75	5.50	Fried Banana	2.25	22) Appetizers Special Plate	8.7
Boiled Rice for one80		Almond Cookies (4)	1.25	Boneless Sparenbs (3), Eggroll (1), Chicken Fingers (3), Chicken Wings (2), Chicken Tenyaka (1) and Pork Fined Rice	
* Hos and Spicy		* Hot and Spicy		Chicken Tenyaki (1) and Pork Fried Rice	
		1-7			







Daily Luncheon Specials!
Afternoon Bowling!

Appetizers	Vegetables	Chef's Specialties	<u>Seafood</u>
1 (200 (V M - O 2))	Small Regular	Smill Regular	Small Regular
(We use only 100% Vegetable Oil)		29) Peking Duck (for 2)	58) * Yu Shiang Shrimp 10.25
Small Regular		These appears regard to the traditional manner:	591 * Yu Shiang Scallop
Barbecue Sparenbs 5.75 6.95	 Vegetable Delight 5.00 6.95 	Hat a Carry Carry Date South or Wooden South	60) Crispy Salied Pepper Shrimp
Beef Tenyaki	 Pea Pods, Mushrooms and 	The delicate, crispy skin is sliced and served with crepes, scallion bushes and hoisin sauce.	61) Steamed Fish with Ginger & Scallion 8.95
Boneless Barbecue Spareribs	Bamboo Shoots 5.00 6.95	The mean is carved separately and served with to mein.	
	Meatless Eggplant with Vegetables 6.95	30) General Gau's Chicken 8.50	62) Steamed Fish in Black Bean Sauce
Chicken Wings 3.75 4.95 Chicken Teriyaki 5.25 6.25	5) Oyster Sauce Bean Curd	31) * Sesame Clucken 8.50	63) Steamed Mussels in Black Bean Sauce 7.95
Crab Rangoon 4.00 5.00	Bean Curd with Straw Mushrooms,	32) * Orange Flavored Chicken 8.50	·
Egg Rolls	Pea Pods and Bamboo Shoots 7.20	33) * Szechnan Spiced Calamari 8.50	Chicken & Duck
Fried Wonton 2.10 3.25	7) Chinese Style Spinich 5.25	34) Seafood Special	Change of Dain
Fried Jumbo Shrimp 5.00 6.50	8) * Yu Shiang Broccoli 5.00 6.95	Shumps, scallops, cuttles and chances vegetables cooked in oysier sauce and served on a bed of	Small Regular
Peking Ravioli (6) Steamed or Pan-Fned	9) * Yii Shiang Style Meatless Eggplani 5.00 6.95	bean sprouls.	64) Lemon Chicken
(Chicken, Vegetable or Pork) 4.25	2) In citating only to internative aggregation	35) Three Delights in a Nest	65) Moo Goo Gai Pan 5.25 7.95
Pork Strips		Scalings chicken and large shamp sauleed with	66) Chicken with Pea Pods 5.75 7.95
Scallion Pancakes	11) * Spicy Pan-Fried Bean Curd	straw mushrooms, baby com, bamboo shoots,	67) Chicken with Broccoli
Spicy Chicken Wings 5.95	with Vegetables 5.00 6.95	water chestnius, broccoli, pea pods and carrols. Served in a nest and garnished with shring chips.	07)
Szechuan Spicy Wontons (10) 3.25	 Szechuan Bean Curd with Broccoli 6.95 	36) Crispy Salted Pepper Calamari	
Vegetable Rolls (1) 1.80 (2) 3.25		37) Calamari with Black Bean Sauce	
Vegetable Tempura	<u>Moo Shi</u>	38) Calamari with Scallions	Sliced chicken with vegetables, sautéed with a hot ganger sauce
Pu Pu Platter (small)	JAINO DIEF	39) * Orange Flavored Beef 9.95	70) * Szechuan Spiced Chicken 5.75 7.50
Crab Rangoon (2), Chicken Fingers (3), Chicken Wings (2), Beef Tenyaki (1).	Smill Regular	40) * Sesaine Beet 9.95	Diced chicken with scallions and bamboo shoots,
Chicken Teriyaki (1). Boneless Spareribs	13) Moo Shu (Chicken, Shrimp,	411 " Beet and Scallops with Broccoh 9.95	cooked in a spicy brown sauce, garnished with peanuts
Pu Pu Platter (large)	Beef, Pork or Vegetable)		71) * Yu Shiang Chicken 5.75 7.95
Crab Rangoon (4), Chicken Fingers (6),	Served with pancakes (4) 5.40 7.25	Seatnad	Sliced checken with vegetables, sautéed
Chicken Wings (4), Egg Rolls (2),	berved with panetimes (1) minimized	South San	721 * Chicken with Curry Sauce 5.75 7.95
Chicken Teriyaki (2), Boneless Spareribs	al- sla	Small Resular	72) Chicken with Curry Sauce
	<u>Noodles</u>	43) Shrimp with Mixed Vegetables 10.25	73) Chicken Polynesian
0	Small Regular	44) Shrimp with Pea Pods	with fruit and a sweet & sour flaming rum sauce
Soups	(4) * Dun Dun Noodles (served hot) 5.00	45) Shrimp with Broccoli	74) Golden Crispy Chicken
Hot and Sour Soup	15) Garlic Noodles	46) Sliced Haddock Fillet with Chinese Vegetables	75) Crispy Roasted Long Island Duck
Wonton Soup		47) Shrimp with Lobster Sauce (Pork). 6.25 8.95	Whole 21.00
Egg Drop Soup	16) Vegetable Lo Mein	48) Lobster Sauce (Pork)	Hatf 11.00
Chicken Noodle Soup 2.25	17) Roast Pork Lo Mein	49) Lobster Cantonese Style	76) Steamed Chicken with the bone
Minced Chicken with	18) Beef Lo Mein	501 * Mandarin Spicy Shrimp	76) Steamed Chicken with the bolic hamman our
Sweet Corn Soup (medium) 5.50	19) Chicken Lo Mein 4.50 6.75	Tray sharms with diced onions in a spicy and sour	
Seafood Soup (medium)	20) Tiny Shrimp Lo Mein 5.50 6.20	oarlic sauce	
Chicken Sizzling Soup (medium) 5.50	21) Peking Special Sauce Noodle	51) * Large Shripp with Special Tomato Sauce 10.25	Beet .
Shrimp Sizzling Soup (medium) 5.50	22) Ginger, Scallion and Bean Sprouts	52) * Hunan Spiced Crispy Fish	Small Regular
	over Pan-Fried Noodles	53) * Mandarin Spicy Fish Fillet 8.75	
0 00 -	23) Subgum Mandarin Chow Mein	Sticed fish deep fined in tight batter, topped with a	77) Beef with Broccoli
Noodle Soups	Pan-fried noodle bed with assorted meats,	spicy tomato sauce	78) Beef with Green Peppers 6.25 8.95
	shrimp and vegetables	54) * Yii Shiang Fish Fillet	79) Beef with White Mushrooms 6.50 8.95
HONG KONG STYLE	24) Gai Poo Lo Mein (for 2)	Sliced fish deep fried in light batter, topped with a sprey and sour garlic sauce	80) Beef with Pea Pods 6.50 8.95
The following soups are served with	Sinps of chicken fined in baller, blended with beef, shrimo and vegetables served on a bed of to mein	55) * Szechuan Spiced Fish 8.75	81) Beef with Oyster Sauce 6.50 8.95
Fal Rice Noodles or Lo Mein Noodles.	25) Thin Rice Noodles with Vegetables 6.75	Fish fillet deep fried in light batter, cooked in a	82) Beef with Scallions
Chicken Soup (with or without bones)	261 * Singapore Thin Rice Noodles (Chry) 6.75	spicy black bean meal sauce (or without meal sauce)	83) Beef with Mixed Vegetables 5.70 8.95
Roasted Duck Soup (medium) 5.95		561 * Tiny Shrimp with Scallops 9.75	OJ) Deel with himed regellers
Shredded Pork and Szechnan	27) Chow Foon (Fat Rice Noodles) with	Tiny shamp and scallops cooked with diced peppers, hampon shoots and water chestauts in a szechuan sauce	
Pickle Sonp (medium)	Beef, Chicken or Tiny Shrimp 7.10		and Bantboo Shoots 8.95
		571 * Szechum Spiced Tliree	
* Hot and Spicy	53 monmum per person. Massachusetts Meals Tax 5%. A 15% gratuity is charged on parties of 5 or more people.	shoots and peanuts in a szechuan sairce	' Hot and Spicy mentoo
***************************************	Parant and a second a second and a second an		

Beverages Thire Uống

B1.	Hot Tea	\$1.00
B2.	Spring Water (Individual Bottle)	\$1.00
B3.	Soda (Individual Can)	\$1.00
B4.	Cà Phê Sừa Nóng	\$2.00
	Hot espresso with condensed milk.	
B5.	Cà Phê Sừa Đà	\$2.50
	Iced espresso with condensed milk.	
B6.	Đà Canh	\$2.50
	Fresh iced limeade with sugar.	
B7.	Nước Dừa Xiêm	\$2.50
	Coconut juice with ice.	
B8.	Sinh Tố Đậu Xanh	\$2.50
	Mung bean shake	
B9.	Sinh Tố Trái Bỏ	\$2.50
	Avocado shake	
B10.	Sinh Tố Mít	\$2.50
	Jack fruit shake	
B11.	Sinh Tố Khốm	\$2.50
	Pineapple shake	
B12.	Sinh Tố Sầu Riêng	\$2.50
	Durian fruit shake.	
B13.	Sinh Tế Dâu Tây	\$2.50
	Strawberry shake	
B14.	Sinh Tế Xoài Tươi	\$2.50
	Mango shake	
B15.	Sinh Tổ Đừa	\$2.50

HOUSE OF PHÖ

2.99

RESTAURANT

Vietnamese & Chinese Cuisine

Eat In or Take Out

OPEN 7 DAYS A WEEK
3 Beach Street, 2nd floor
Boston, MA 02111
Chinatown

617-338-0005

NOODLE SOUP

Hũ Tiếu Nam Vang

- Hū Tiếu Nam Vang
 Special Nam Vang noodle soup served with
 ground pork and shrimp
- 2. Hũ Tiếu Gà \$2.99

 Special noodle soup served with chicken
- 3. Hũ Tiếu Hay Mi Khô \$2.99 Choice of dried or yellow noodle soup served with ground pork and shrimp

BEEF NOODLE SOUP

\$2.99

- 4. Phở Tái Rare steak. (Large Bowl)
- 5. Phở Tái Nạm \$2.99 Rare steak and well done flank (Large Bowl)
- 6. Phở Gà \$2.99 Chicken noodle soup (Large Bowl)

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

RICE DISHES

Com Dĩa

\$2.99

- 7. Cơm Sườn Nướng B.B.Q Pork with steamed rice
- 8. Com Gà Xào Sã Ót \$2.99
 Chicken lemon grass with onion and green and red peppers served with steamed rice
- red peppers served with steamed rice

 9. Com Gà Xào Gà Xào Rao Cãi \$2.99
- Chicken sitr-fried with vegetables and served with steamed rice.

 10. Com Bò Xào Broccoli \$2.99
- Beef stir-fried with broccoli and served with steamed rice
- 11. Cơm Gà Chiên \$2.99
 Fried chicken served with steamed rice

«TAKE-OUT AVAILABLE FOR ADDITIONAL CHARGE OF 75¢ PER DISH »

lat. ? (att & chiff

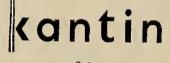
Appetizers		Pad Thei		
Fresh Vegatables with Passet Sanca	5.50	Calches and Sarinap Ped Thei . Vegetible Ped Thei . Spicy Teir Ped Thei .	1.95	
Programme Augustions and Programme or pon listed Xinckli ead Shrimp Dampflings (steamed or pon listed)	4.55	Vegatiblia Pad Thai	7.50	
Kunchl and Skrimp Damplings (steamed or pan livel) .	. 5.25	Spicy Tole Pad Thel	. 7.95	
Shamui (pleased or pan lived, filled with shamp and vegetables with special mustard sauce)	. 550	Crispy Ped Thei	5-25	
Chicken of Brail Saley	. 5.25	770 NTTO ATO ATO		
Share only and given papers served with spay say sauce!	7.95	From The Grill		
Jea's Tidbits (dumplings chicken and beel salay caleman and sliving kabob)	11.55	Grilled Selmos, Terreried Space	11.95	
East Visa se's Trifbits (dumpfings, clucken and beel satury and scallop kadob)	8.95	Grilled Shrimp or Scallops	12.95	二
Stank Terter	11.95	Shrinop Scanopi	12.95	
Steak Tarter Solmon Teriar of Tenn Terial Spicy Beall Wellinear Farm Natived Clams	11.95	Grilled Skring on Scalleys Skring Scanel Grilled Fallers, Sweet Chill Scane Bell Gold (marinazed thody sleed beef)	11.85	-1-
Spicy Stail Wallhoot Form Retred Cloms Spicy Blach Sace Space with Wallhoot Form Relead Cloms	3.55	Ball Goal (cravinated thirty sheed beef)	11.95	п
Jer's Speckwas Wings	7.95	Sajey Park Intertited Investigated between spicy park ion Kith I mannated harbetund short rites	11.55	~
Labries Series Rel's	X.95	Baxaless Kelbi (marinsted barberoed beel senderloss	14.95	. 6
Lobster Spring Rells Paking Dack Spring Rell with Kenin Space	8.25			11125
filisie Greiseke wick Baikon and Cerrot Seled in Arroundo Ydrzobi Sence	8.95	Brick Ovan Pizza		111
House Smoked Salmen Layared with Hackswheel Stiel, Capers, Shellets,				
Egg Yelk, Egg White, Topped with Green Freiche Sun Scolloge sed Shrims on Shower, Artse Fireved Patenta, Spleed Red	. 1.25	Yary this pixes dough with tangy near a and retmost chedder chasses		
and Grass Pappers. Stack Case Sauce	LSS	Piers Teinatis, Fresh Mastrarells, Sweet Basil Chicks a Saesago, Wild Markraves Goldhyf Vagetsble aad Herb	8.25	
Critise Particults Muskrooms, Wilted Aregle and Boby Spinich.		Critive Venetable and Stark	- 6-33 8-50	
Red Wine Vinelgestie	9.95	Back Coefft, Saudriaé Toursto, Cost Cheese	9.25	
Carled Happican of Rannad Vingetebbus and Herbod Gast Chance, Saudried Tomato Beril Coolis		Jarie Kerses Rimchi, boof, scallion groons	. 2.95	
Chicken Bretzt Springroll, Jickers Carrol Slaw, Splay Tomate Compose		To all Plaza (peanut souce, scallion, chicken, this basil, onion)	. 8.35	
Control of the Contro		Commelized Galon, Proteintic, Suga	_ 200	20 70 07 88
Ø1		(Grock) Plant	1.55	× 10 20 05
Soups		om - 500 on no 00		EGSTGN 520 Columbus Ave Phone 617 421 9405 Fax 617 247 6140
Ket med Some	.136	Create Your Own Noodle or		27 Z Z
Chicks Woodls	3.95	Sthr Fried Vegetable Dish		26.45
Vegstadte Dempling Hilos Saffrace Labries Brook, Assorted Shellina	476	Chalco of weet and asses with needles or rice		48 A
Higo	2.96	SPEAT: Chicken Bart, String, Sanload", Venetables,		8
Selfran Lobria: Broth, Assorted Shallfish	430	Total or Jon's Special*	9.95	
restricted at der parties and bear week of the contract of the	T30	SAUCE: Caskew, Splay Basil Seans, Splay Black Base Samon, Ginger and Scaling Seace, Series Seace, Series Seace, Series Seace, Series Seace, Splay Korses		
Song of the Work	1.50	Seece, Temaried Seece or Jee's Stechwas Style Seece		
		MCCCLES: Lamon, Egg, Udes, Brokwhest, Wholsowhest, Pag Fried, Rica Hoodle,		
Solads		Grave Tax, Angle Hell of July China (collophane rooding)		
Criffed Scallege	4.95	RICE Brown or Walto		
Erillos Scalloga Gillos Sándro Esta Spiry Soh Sail Crah. Cenara Sállaf (girve topenote covan)	2.95	NICE DISPLAY VINES		
Yair	5.35	Jue's Senfood Specialities		
Spicy Soft Shell Crab.	R.95	Time a manifestar whatementa		CAMBRIDGE 1281 Cambridge St Phone 617 497 8380 Fax 617 497 9368
Laterial Salam (over injentice cromon) Ambjestia found measu, grifed vegetable, manuated vegetable distaled with	220	Wolfflest Farm Rained Clems	12.95	× 5 5 5
wight plive of and balsamic vinegar	15.00	Spicy Bazil Wallifass Ferra Rebud Clame Spicy Block Room Sence with Wallings Ferm Rebud Clame	17.05	2052
vogmafive of and baltame vinegari	.5.95	Kneane Style Spicy Squid	10.95	49.78
Teal Soel Solod Jen's Solad	5.95	Seles Bealt Suald	10.25	83 93 5 W
Jan's Solud Paking Drak Solud Icroany gorger dressing)	5.75	 Alters street with choice of section is seen, age, wion, lectorheat. 		8 2 5
Lating Discr 221te (peanly dialer piczeud)	6.30	wholevebunt, rice woodle, green ten, augla hair ar pen fried, or rice - white ar brown		8"
rear D Imp D		Name of the Control o		
Side Dishes		Entrees		
Secreted and Spicad Buen Spronts	255	Sanisod Mix Grill, Serce of the Evening .	15.50	
Geseoned and Spiced Spinach	236	Rossted Levels Trie (double chop, medaltion, sausage, navy bean regout.		
		rosernary green peppercorn sauce)	19.50	
White or Brown Rico	1.50	Reaxis S and Pappered Son I Tandardola, Peachad Calches (julence vegetable,	16.50	
73		Anget has passa in branded consonred) Seared Jembo See Scallegs (noone style)	15.55	
Curry Dishes		Attentic Salmon Sillet Post and In Ginesi Cutive Brath force clastra trace		
fellow, Red, Japanese or Cerry of the Wask		critus reorneals)	15.25	CHESTNUT HILL 300 Boylston St Phone 617 965 7177 Fax 617.965 7144
Choics of, Chicken, Beal, Shrimp, Sealood*, Vegatables, Yole or Jao's Special?	5.25	Reacted Chicken Insubroom tarragen ferron stalling august	14.95	5 B B B B
P Abura served with choice of soufles - Jamos, egg, adon, becharbest wholeswhest		timited Point 1988 artists (handled with digon musterd, battamic sinegal	15.95	205
ica soedla, green taa, nugla koli or poe fried, or rice - white or brown		Pateto Crested Veci Cher (valifed with mostroom space)	17.25	79
07-1 ITS 1 0 ID 1		Sexued Deck Benast, Log Coasis) hench lensi gorganzola rake port wine dired inut sauce)	15.05	걸음으를
Stir Fried Rice		Chol's fish of the Evaring	15.95	A 77
charce of white or brown rice		Page 10 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1		7
Choice of Chicken, East, Shamp, Sealood*, Vegetables,		Korean Specialties		
folio en Josia Special"	7.50	Bi Eim Bab	10.55	
Spicy Bakil Fried Rice with Chopped Shrittp	7.95	Rice with assured vegetables and beel manifaction in sessing oil		
Section France Side Fried Tone	2.50	Dt Del Si Zim Beb	11,95	
Andrea de Andreas John Dar de	150	Bi Bura Balb en ar traditional Korean hot stone pot		
Columnit Fried Rice	2.55	Rice with trifu and weekthies in a hot since onl	11.25	
Columnit Filed Rice Labster Fried Rice	0.95	Yek Hei Bi Bim Bab .	12.95	
Such Fried Rice	1.95	on control of systems and the state of the systems		
Crab Fined Alica	7.95		12.55	
		Si Ban Bab with sixed raw lish Sictings Tector St Sim Seb	12 SK	
		Tens Torier SJ 20m Seb	17.95	
★ June Special - Chicken Beel and Slaimp		SCHALL PALLY RUCK & SUCK RUCKERS CHICK		

JAI'S SUSHI Devigner Roll Deguigement Revision for the control of processing and the control of processing and the control of the control Nigiri Sushi Fibra of reaver emanated a sub fish or 2 places par avering 2 places par avering 2 places par avering to the subsection of the subsection Maguro Hamech Sata Neight South Dalance 15.00 Editerritis Market South Dalance 15.00 Editerritis Market South Dalance 15.00 Editerritis 15.00 Ed Ell On O DIAL Rev lish and assistant rice in this saw of pieces part sarriery Takes fields Takes f

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進 式 樹 緬 LO MEIN, HONG KONG STYLE 祭 吞 撈 麵 Westen Lo Mein 菜遺蜂油撈麵 U-Choy with Oyster Sauce Lo Mein.......4.75 油雞雲吞捌麵 Soy Sauce Chleken Log & Wonton Lo Mein........ 6.50 水餃雲吞撈鹽 Wonton & Chinese Style Dumplings Le Mein...... 6.50 # RICE STICKS 型 洲 炒 米 粉★Pork, Shrimp and Egg with Carry Sauce Rice Sticks 5.80 # LAI FOON 干炒牛 湖 Beef with Bean Sprouts Lai Food (Dry Fired)5.80 于 炒 叉 遡 Roast Pork with Bean Sprouts Lai Food(Dry Fared) 5.00 三 絲 炒 瀬 Roast Pork, Clerken and Pork Laj Food(Dry Fored), 5.50 稿 絲 炒 瀬 Roast Duck with Bean Sprouts Lai Food(Dry Fired). 5.95



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Promotional Menu Aug. 14, 2002 to Sept. 4, 2002

Tel.: (617) 562-8388

(88 Food Connection)

1095 Commonwealth Ave. Boston, MA 02215

頭 抬	APPETIZERS	炒 粉 麵 CHOW FOON OR PAN FRIED NOODLE	b & FRIED RICE
	Sm. Lg.	干炒牛河 Beef Chow Foon (Bried Fried)	鹹魚雞粒炒飯 Salted Fish & Chicken Fried Rice
春 卷 上海 春 卷	Egg Reil	鼓椒牛炒河或麵 Pepper Steak Chow Foom or Pan Fried Noodle 5.25	据 州 炒 飯 Yang Chow Fried Rice (Shrimp & Pork)
炸雞指	Chieken Fingers	沙林牛炒河或類 Satay Beef Chow Foon or Pan Fried Noedle	叉 编 炒 飯 Pork Fried Rice
炸雞翼	Chilcken Wings	图 Beef with Broccoli ChowFoon or Pan Fried Noodle., 5.25	
华 串 串	Beef Terlyald	E2104 (12) 1-2402	74 75 MA
炸蝦	Fried Jambo Shrimp	時菜牛炒河或麵 Beef with Chinese Green Chow FOon or Pan Fried Noodle	生炒牛飯 Beef Fried Rice
炸棉質	Fried Shrimp Dumpling3.59 6.50	時菜牛豬河或類 Braised Beef with Clanese Green Chow Foon	雜菜炒飯 Vegetable Fried Rice (No Egg)
網 贴	Peking Ravieti 2.95 4.95 Crah Ravieton 3.25 5.95	or Pan Fried Noedie	显 洲 炒 飯 Singapore Fried Rice (Shrimp, Pork with Curry)
炸 贺 角 蔥 油 餅	Crab Raugoon	報答論的可認 Scafood with Mixed Vegetables Chow Foon or 6.95	普味炒飯 Chinese Sausage Fried Nice
智 智 般	Pu Pu Platter (For 2)13.95	Pan Fried Noodie	
	Egg Roll (2), Chicken Fhiger (4), Chicken Wing (6 pcs),	業業決済政権 Shrimp with Mixed Vegetables Chaw Foon	
頭 抬一 號	Beef Teriyaki (2), BBQ Pork (6), Crab Rangoon (4) Tidbit I	or Pan Fried Noodle	(Chicken, Park, Beef & Preserved Radish)
NA 10 - 5%	Egg Roll (1), Beef Teriyaki (2), Chicken Finger (6)	波被動片纳可克麵 Filiet of Fish with Pepper & Onion Chow Foon	
頭抬二號	Tidbit (2) 6.95	or Pan Fried Noodle	
頭抬三號	Chicken Wing (6 pcs), Chicken Terlyoki (2), Crab Rangoon (6) Tidihit (3)	本模炒河或鹽 House Special Chow Foon (Orled Friest) 6.25	据 g congee (rice soup)
则 右二 號	Chicken Finger (6), Fried Jumbo Shrimp (2), Crab Rangoon (6)	(Pork, chicken, Beef & Preserved Radish) 5.57	
		干 炒 雞 河 Chicken Chow Foon (Dried Fried)	
湯麵質	HONG KONG NOODLE SOUP	沙爹羅炒河或麵 Satay Chicken Claw Foon or Pan Fried Neodle 5.25	滑 牛 粥 Beef Congeo
牛腩拐麵	Stewed Brisket Beef Tendon with Nondle	西芥香酸为可交通 Chicken with Broccoii Chow Foon or	既 仔 端 Sampan Portidge
雲 呑 類	Hong Kong Wenton with Needle	Pan Fried Noedle5.25	豬 紅 粥 Perk Blood Perridge
水 紋 褐 麵 糊洲魚蛋褐麵	Chinese Style Dumpling With Noodle	特菜雞炒河或麵 Chicken with Chinese Green Chow Foon	生資魚片粥 Fish Perridge
牛丸 湯 類	Beef Bail with Nordle	or Pan Fried Noodle	4 \$6 38 Combination Pork Tripe Portidge
時菜雞片湯麵	Slice Chicken with Vegentble in Soup Needle 4.95	继絲炒河或麵 Shredded Chiken with Bean Sprout Chow Foon or Pan Fried Noodle	滑 籍 粥 Chicken Perridge (with Bone or without Bone)
時菜牛肉湯麵	Slice Beef with Vegetable in Saup Nossile	OF PER PERO PRODUC	級 黎 粥 Shrimp Porridge
牛 雜 湯 麵	Stewed Beef Tripe Medicy with Noodie4.95		
群蝦淨雲吞	Kantin Westen Soup5.25	扮 麵 LO MEIN	滑肉丸粥 Pork Meathall Longeen
解蝦淨水胶	Chinese Style Dumping Soup	臺 葱 朔 麵 Ginger & Seallion Lo Mein	生 滾 海 鮮 粥 Mixed Scafood Congee
牛賠雲吞麵	Stewed Braised Beef with Wonton in Soup Noodle 5.50 Double Wonton with Noodle		鳴 紅 粥 Duck's Blood Congee
水胶雲吞麵	(Wonten and Cidnese Style Dumpling)	维 菜 撈 麵 Vegetable Lo Mein	江瑶柱粥 Shredded Dry Sea Scallop
雙丸锅類	Beef Ball and Fish Ball In Soup Noodle	叉 湧 撈 麵 Reast Pork Lo Mein	荔灣區仔粥 Beef, Squid, Pork, COmbination
雪菜肉絲揚麵	Preserved Vegetable and Suredded in Soap Noodle 4.95	牛 肉 撥 麵 Beef Lo Mein	夾滑肉丸粥 Park Meathall Congce
榨菜肉絲湯麵	Preserved Cabbage and Pork in Soup Noodle 4.95	維絲 物 蛹 Chicken Lo Meia	*
菜選蝦球場麵	Jumbo Shrimp with Vegetable in Scup Noodle 5.95		
海鮮湯麵	Scafood with Vegetable in Soun Noodle	牛 朋 捌 麵 Braised Beef Lo Mein5.95	狀元及第第 Scholars Congee
蝦丸 渦 麵	Shrimp Ball with Soup Noodle	级 撈 麵 Shrimp Lo Mein	紫魚花生與肉粥 Pork and Dry Fish w. Peanut Congee
八爪魚丸湯麵	Octopus Ball with Soup Noodle		夾滑田騃粥
牛雜雲吞麵	Sieneu woman same area supe and troome needey. 5.50	★ Hot & Spicy ★ ##	

BEVERAGES

Iced Tea	\$1.
Oriental Tea (Jasmine Tea) (For 2	\$2.
Vietnamese Coffee	\$3.
Vietnamese Iced Coffee	\$3
Soda	\$1.:
Description to the second	

DESSERTS	
Lychee	\$3.00
Longan	\$3.00
HOMEMADE	

Mung bean, tapioca pearl & coconut milk \$4.00

We are open seven days a week Hours - 4 p.m. to 10 p.m. (Winter Hours - Closed Tuesdays)

Take Out Menu Available

Visa/MasterCard Accepted No Checks Accepted, Thank You. It has been said that Vietnamese food is one of the five most unique and wonderfully different kinds of food in the warld. Both list four thousand year old heritage and the cross currents at modern history have contributed to the art that is Vietnamese cutsine. The center of this style cooking is the city of Saigon. It is this skyle that has captured the imagination and gained the afternion of the rest of the world.

Whereas most Oriental cooking originated in Asia and was then modified to our tastes in the Unified States, it was the West (especially the French) that influenced the cooking of Vietnam. The Vietnamese themselves adopted much of the French style in the maritage of East and West which took place in Saigon. This food is authentic – not Americanized, it is not only delightful to eat, but good for you. The fresh produce, spices and herbs used in these recipes are beneficial to your health.

kim Van Huynh, the owner, has taught closses here in the Berkshires on how to prepare this style of Vietnamese cooking. He previously awned a restaurant in Saigon. It was at the request of his many friends that he chose to begin again and open a restaurant here in the Berkshires. It is a modest beginning, but one that will please all who come in cantact with It. It is one more art being added to those that exist here in the Berkshires and one mare way to welcome those who come to visit us each year,

FREE ENTREE DRAWING

Fill Out This Coupon And Bring It With You For A Chance At A Free Entree By 10/15/01

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1231 W. Housatonic St. Pittsfield, MA Tel: 413-442-5594



APPETIZER	
Traditional Vietnamese Spring Rolls (Cha Gi	0)
Two Spring Rolls	\$4.3
Two Vegetarian Spring Rolls	\$4.5
SOUP	
Saigon Noodle Soup	cup \$3.5
Delicate chicken broth with slivers of	
chicken and cellophane noodles.	
Hot Soup	\$3.9
Crahmeat and vegetables.	
Bowl of Lemon Grass Soup	
With chicken	\$3.
With shrimp	\$4.
Bowl of Salmon Rice Soup	\$4.
Sweet & Sour Pineapple Soup (Canh Chua)	
(2 persons) Fresh tomaloes, celery, green pepper, and bean	energite.
With chicken	\$8.
With shrimp	\$9.
CHICKEN	
Boneless Breast of Chicken	
1. Chicken with Fresh Mushrooms	\$11.
And cellophane noodles.	
2. Chicken with Lemon Grass	\$10.
Chicken breast marinated in garlic, lemon gra	LSS.
Topped with crushed peanuts.	011
3. Sweet and Sour Chicken with Vegetables	
4. Chicken Curry	\$11.
Sauteed chicken with curry, onions, noodles, coconut milk and peanuts.	
 Ginger Chicken Grated ginger root, onion and sliced chickeo. 	\$11.
	\$13.
 Chicken Saté (Spicy) Sauteed chicken with onions and carrots in sa 	
Sauteen Chicken with onlone and Cartons in sa	ne sauce
PORK	
All Pork Dishes are Made from Pork Tenderloin	
7. Sweet and Sour Pork with Vegetables	\$11

BEEF		T
11. Shaken Beef	\$14.95	
Cubes of flank steak with marinated onions		24. Po
and slivered garlic served on a bed of		Se
watercress and tomatoes,		25. Pa
12. Beef with Lemon Grass	\$14.50	26. CI
Beef with garlie, lemon grass, topped with		27. C
crushed peanuts.		28. Be
13. Beef Curry	\$14.50	Be
Sauteed beef with curry, onions, noodles, coconut milk and peanuts		sa
	£14.50	29. B
 Beef with Snow Peas Sauteed beef with onions and snow peas. 	\$14.50	30. Be
	\$14.95	31. St
 Beef Saté (Spicy) Sauteed beef with onions and carrots in saté 	\$14.93	32, Si
sauce.		Sa
Judec.		br
SEAFOOD		33. Si
16. Cá Sot Ca	\$12.95	34. Si
Scrod, crisped with fresh tomatoes, onions	,,,,,,,,	35. SI
and nuoc mam' sauce.		Sa
17. Tom Rim	\$16.95	co
Sauteed Shrimp Vietnamese style		36. W
served oo a bed of vegetables.		Cı
EIDCIDMA DYANI		37. V
VEGETARIAN		Ri
18. Vegetable Curry	\$10.95	m
Cauliflower, carrots, onions, celery,		wi
green pepper and mushrooms.		38. Sc
19. Sauteed Vegetables and Tofu in a Saté Sauce	\$10.95	39. Sc
20. Pat Thai	848.05	40. Sc
With shrimp	\$12.95 \$11.95	41. Sc
Vegetarian		77.7
21. Tofu and Mushrooms with Special Sauce	\$10.95	RIC Rice I
22. Broccoli & Snow Peas with Black Bean Sauce		42. w
23. Vietnamese Vegetarian Pancake	\$11.95	43. w
Rice batter crepe filled with vegetables		44. w
Steamed White Rice Served with Entrees 1-19 Extra Rice	\$1.00	45. w
Please note that all our Entrees are cooked to order,		Fresh
we ask that you allow at least an hour for dining so t may fully enjoy your meal. For your pleasure, the Ck		46. w
be glad to adjust spices to suit your tuste.	-y *****	47. w 48. w
		1 40. W

THE CHEF'S SUGGESTIONS	
24. Pork Chargrilled on Skewer	\$12.95
Served over a bed of salad.	
25. Pat Thai with Chicken	\$12.95
26. Chicken & Vegetables with Black Bean Sauce	
27. Chicken with Fresh Asparagus	\$14.95
28. Beef with Sauteed Mushrooms	\$14.95
Beef and mushrooms sauteed with special	
sauce and fresh lemon on a bed of watercress.	
29. Beef & Vegetables with Black Bean Sauce	\$14.95
30. Beef with Fresh Asparagus	\$15.95
31. Sweet and Sour Fish with Fresh Vegetables	\$12.95
32. Shrimp & Scallops	\$18.95
Sauteed shrimp, scallops with snow peas,	
broccoli, carrots and onions.	
33. Shrimp & Vegetables with Black Bean Sauce	\$17.95
34. Shrimp with Fresh Asparagus	\$18.95
35. Shrimp Curry	\$17.95
Sauteed shrimp with curry, onions, noodles,	
coconut milk and peanuts.	
36. Whole Fish (Flounder)	Seasonal
Crispy with a garlic sauce.	
37. Vietnamese Pancake (Filled Crepe)	\$12.95
Rice batter crepe filled with shrimp, pork,	
mushrooms, bean sprouts, and onion served	
with nuoc mam' sauce.	
38. Squid Curry	\$14.95
39. Squid Saté	\$14.95
40. Squid with Black Bean Sauce	\$15.95
41. Seafood - Shrimp, Scallops & Squid	\$18.95
RICE NOODLE DISHES	
Rice Noodles & Sauteed Vegetables	
42. with Pork	\$12.95
43. with Chicken	\$12.95
44. with Beef	\$13,95
45. with Shrimp	\$17.95
Fresh Steamed Rice Noodles & Spring Rolls	
46. with Chicken	\$11.95
47. with Beef 48. with Pork	\$12,95
	\$12.95
50. Saigon Fried Rice	\$9.95
Cooked with shrimp, pork, scallions and eggs.	

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OLD TIME FAVORITES

BEEF		
Beef with Broccoli\$11.95		
Beef with Asparagus		
Deef with Aspaidgus		
Beef with Snow Peas		
Mongolian Beef\$11.95		
Beef with Mixed Vegetables\$11.95		
Shredded Beef Szechuan Style		
Shredded Beef with Garlic Sauce\$11.95		
Hunan Beef\$11.95		
GE L DO OD		
SEAFOOD		
Shrimp with Broccoli\$12.95		
Shrimp with Mixed Vegetables \$12.95 Shrimp with Snow Peas \$12.95	- 1	
Shrimp with Snow Peas\$12.95		
Shrimp with Cashew Nuts\$12.95	1	
Shrimp with Lobster Sauce\$12.95		
Shrimp with Garlie Sauce		
Scallops with Garlic Sauce		
Shrimp and Scallops with Garlie Sauce		
Shrimp with Asparagus\$13.95		
and the state of t		
VEGETABLES		
Vegetable Delight \$8.95	1	
Green Jade (Broccoli, Snow Peas and String Beans)\$8.95		
SautEed String Beans \$8.95		
Eggplant with Garlic Sauce\$8.95		
Moo Shu Vegetables (4 Pancakes)		
Parameti with Cartie Carra		
Broccoli with Garlie Sauce\$8.95	1	
Mixed Vegetables with Garlic Sauce\$8,95		
Bean Curd Szechuan Style\$8,95		
Bean Curd with Mixed Vegetables		
Spinach Stir-Fried with Garlic \$9.95 Asparagus with Garlic Sauce \$9.95		
Asparagus with Garlic Sauce\$9,95	1	
Sesame Bean Curd		
CHOMPARIN		
CHOW MEIN	0	
Napa cabbage, Onions, Bean Sprouts & Scallions stir-fried		
Choice of Chicken, Beef, Pork, Shrimp, or Vegs. \$7.95 / Combo \$8.95		
LO MEIN		
	1 1	
Egg Noodles tossed w. Bean Sprouts and Scallions		
Choice of Chicken, Beef, Pork, Shrimp, or Vegs. \$7.95 / Combo \$8.95	- 11	
FRIED RICE		
Mixed with Egg and Soy, garnished w. Scallions		
Choice of Chicken, Beef, Pork, Shrimp, or Vegs. \$7.95 / Combo \$8.95	l)	
CHOW FUN		
Wide Rice Noodles with Onions and Snow Peas		
Choice of Chicken, Beef, Pork, Shrimp, or Vegs. \$7.95 / Combo \$8.95		
	1	
Egg Too House	- 3	

EGG FOO YONG Choice of Chlcken, Beet, Pork, Shrimp, or Vegs. \$8.95 / Combo \$9.95

LUN	CHEO	N SPE	CCIAL
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		DUNCHEON SI ECIME	
	8	Including Soup : Wonton Soup, Corn Egg Drop Soup or Hot and Sour Soup.	
	0	Rice: Steamed White Rice or Brown Rice	
	1.	CHICKEN WITH BROCCOLI	\$6.9
	2.	CHICKEN WITH CASHEW NUTS	\$6.9
	3.	CHICKEN WITH MIXED VEGETABLES	\$6.9
	4.	SWEET AND SOUR CHICKEN	\$6.9
	5.	GINGER CHICKEN WITH STRING BEANS .	
	6.	SHREDDED PORK WITH GARLIC SAUCE	
	7.	VEGETABLE DELIGHT	\$6.9
	8.	BEAN CURD WITH MIXED VEGETABLES	
	9.	BEEF WITH BROCCOLI	\$7.9
	10.	SHREDDED BEEF SZECHUAN STYLE	
	11.	SHREDDED BEEF WITH GARLIC SAUCE	
	12.	SHRIMP WITH LOBSTER SAUCE	
	13.	SHRIMP WITH GARLIC SAUCE	
	14.	SHRIMP WITH MIXED VEGETABLES	
ĺ	15.	FRIED RICE	,
		(Shrimp, Pork, Chicken, Beef or Vegetable)	\$6.93
	16.	LO MEIN	
		(Shrimp, Pork, Chicken, Beef or Vegetable)	\$6.9
	17.	CHOW MEIN	
		(Shrimp, Pork, Chicken, Beef or Vegetable)	\$6.9
		HOUSE SPECIALTIES	



Chinese Restaurant

302 State Road, at Route 23 Great Barrington, MA 01230

TEL.: (413) 528-5678 FAX: (413) 528-5680

BUSINESS HOURS: Mon.-Sun.: 11:30am-9:30pm Fri.-Sat.: 11:30am-10:00pm

APPETIZERS	TANGERINE BEEF\$14.95	OLD TIME FAVO
	Thick slices of beef quickly fried until crispy brown, while the Inside is still tender, then enhanted with a specially flavored sauce	
SHRIMP AND BACON RDLLS\$8.95 Fresh shrimp wrapped with bacon lightly breaded and delicately fried	CRISPY SESAME BEEF\$14.95	SOUP
MINCED CHICKEN IN LETTUCE CUP\$10.95	Slices of prime beef dapped in lotus flour, fried & cooked in a exquisite sesame sauce. RIB EYE STEAK	Corn Egg Drop Soup
Finely diced chicken meat, bamboo shoots & mushrooms served w crisp fresh lettuce.	A 12ox cut and cooked to order served w fresh vegs. Created for the beef, lover.	Wonton Soup
SHRIMP AND LOBSTER SOONG	BEEF TENDERLOIN WITH BLACK PEPPER SAUCE .\$15.95 Shores of beef lenderion southed with fresh mushrooms surrounded by broccoll and coated in our own source.	Het and Sour SoupAPPETIZERS
SALAD	LAMB IN TWO STYLES\$14.95	Spring Roll (1)
MIXED FIELD GREEN SALAD\$7.95	Two separate lamb presentations, one is prepared with scallions in a lightly brown saute, the other in a hot playant sauce	Fried Chicken Wings
Mesclun base, tossed with Romaine lettuce, shredded carrots in house dressing.	HUNAN LAMB\$13.95	Fried (or Steamed) Dumplings (6)
GRILLED CHICKEN SALAD\$8,95	Choice spring lamb with bell peppers, mushrooms, baby corns and bamboo shoots in hot Hunan sauce	Steamed Vegetable Dumplings (6)
Grilled seasoned chicken breast alop a portion of mixed greens, romaine leaves, red cabbage, carrols, lossed with special Soya vinaigrette.	MANGOES DUD\$15.95	Scallion Pan Cake
SHRIMP WITH MANGO SALAD\$12.95	Jumbo shrimp and chicken soutled with mango in our special sauce. CRYSTAL WALNUT SHRIMP	Sichuan Dumplings Teriyaki Beef Sticks (4)
Fresh shrimp served on a bed of fresh greens, with mango, honey walnuts, car- rots and letture tossed with house dressing.	Jumbo shrimp prepared in a creamy white sauce a top w. honey roasted walnuts.	Sesame Bite Size Ribs
,	PRAWN AMAZING	Fantail Shrimp (4)
SOUP	Stechuan sauce	Bar-B-Q Spare Ribs (4)
VEGETABLE AND BEAN CURD SOUP (For Two)\$5.95	SEAFDOD PAN FRIED NODDLES\$15.95 Shrimp, scallops, libister meat and mixed vegetables in brown sauce over crispy	Crab Rangoon (6) Cold Noodles with Sesame Sauce
A combination of fresh vegetables & bean curd in a clear broth. Light & lasty	pan fried thin noodles	Boneless Spare Ribs
HDUSE SPECIAL SDUP (For Two)\$6.95 Chichen, shrimp and scallops with mixed vegetables in a clear chicken broth	RICE NOODLES WITH CHICKEN AND SHRIMP\$12.95 Angel halr rice noodles slir fried with lender chicken, shrimp and bean sprouts.	Appetizers Platter (for two)
HDT AND SOUR SEAFOOD SOUP (For Two)\$7.95 A delicious, hearty soup of shrimp, seallaps and lobster meat perfectly blended	BASIL DELIGHT\$13.95 Skeed chicken, fumbo shrimp and mushrooms in brown sauce seasoned with	Crab Rangoons, Fried Shrinip, & Spring Rolls
with hot and sour spices.	fresh garlie and basil.	HEALTHY AND DIET All dishes are steamed or sautéed without su
	STEAK AND SHRIMP	Perfect for low-calorie or tow fal
HOUSE SPECIALTIES	boby corn in brown sauce	Steamed or Sautéed Vegetable Delight
	HDUSE SPECIAL DELIGHT\$13.95 A splendid combination of Jumbo slyrimp, porth, chicken and beef delicately	Steamed or Sautéed Chicken with Brocco Steamed or Sautéed Chicken with Mixed
GENERAL TSD'S CHICKEN	balanced with a variety of vegetables in garik sauce	Steamed of Sautéed Chicken with Snow p
exotic Hunan sauce	DRAGDN AND PHDEN1X	Steamed or Sautéed Shrimp with Broccol
VEGETARIAN GENERAL TSO'S CHICKEN\$12.95 Lightly battered-fried wheat gluten soutled with broccoli and red peppers in an	chicken on the other side.	Steamed or Sautéed Shrimp with Mixed \
exolit Hunan sauce	VEGETARIAN PARADISE\$13.95 This is a unique and delightful combination of three vegetarian favorites	Steamed or Sautéed Seafood Platter
CRISPY SESAME CHICKEN	Sesame Bean Curd , Mixed Vegetables and sautéed String Beans tills a dish no vegetable lover can resist!	POULTRY
VEGETARIAN SESAME CHICKEN \$12.95	PDRTBELLO MUSHROOM W. TANGERINE SAUCE\$12.95	Chicken with Broccoli
Lightly battered fried wheal gluten surrounded with broccoli and cooked in an	Porthello lightly battered in lotus flour and quickly fried, then enhanced with a tangerine same. The tangerine rinds are cooling and energiting	Chicken with Snow peas
TANGERINE CHICKEN\$12.95	SALMON FILET WITH BLACK BEAN SAUCE\$14.95	Chicken with Mixed Vegetables
Chunks of chicken fried until crispy while the inside remains lender, then	The solmon is brought to the unpossible peak of moistness in the steamer and showered with aromatic black bean sauce	Chicken with Cashew Nuts
enhanced by tangerine peets. CHICKEN AMAZING\$12.95	SPICY CRISPY WHOLE FISH\$19.95	Kung Pao Chicken
Slited ehicken stir fried with garden greens in a Hunan-Szechuan sauce, makes	A fresh whole fish, deep freed lift crispy & topped w our special Szethuan sauce.	Ginger Chicken with String Beans Chicken with Black Bean Sauce
PINEAPPLE CHICKEN\$13.95	STEAMED WHOLE FISH\$19.95 Steaming brings out the natural flavor of high, It is considered to be the best	Chicken with Garlic Sauce
Sliced chicken stir fried with fresh pineapple chunks	way to prepare the fresh fish Light and deheloust	Chicken with Asparagus
CHICKEN IN THE RUSTIC PDT\$13.95 To retain the natural flavors, we cook the chicken slowly in a clay pol w rice wine.	PEKING DUCK Long Bland duck prepared in an authentic Chinese way	PORK
ginger, & black mushrooms. The final adding of basil makes this dish perfect.	DNE CDURSE\$28.00	Moo Shu Pork (4 Pancakes)
CRISPY DUCK WITH GARDEN VEGETABLES\$13,95 Young lender crispy duck topped with fresh garden vegetables.	The crisp skin of whole duck is careed and served on crepes accompanied with Hoisin sauce, tender scallion brushes and shredded cucumbers.	Sliced Pork with Mixed Vegetables
SZECHUAN DUCK\$13.95	TWO COURSES\$35.00	Shredded Pork with Garlic Sauce
Sliced duck and fresh vegetables, sautled with red peppers in our own special hot Suchuan saute.	Having the appetiter as described above, followed by succeient duck, shillfully seasoned and sautEed with tresh vegetables. Carved tableside	Hunan Pork

LD TIME	FAVORITES
60	ATID

\$14.95	SOUP	
uisile sesame sauce.	Corn Egg Drop Soup	\$1.95
l for the beef lover.	Wonton Soup	\$1.95
PPER SAUCE \$15.95	Hot and Sour Soup	\$1.95
ounded by broccoli		
-	APPETIZERS	
allions in a lightly	Spring Roll (1)	\$1.50
allions in a lightly	Fried Unicken Wings	
012.05	Golden Fried Chicken Fingers	\$6.95
\$13.95 corns and bambos	Fried (or Steamed) Dumplings (6)	\$5.95
	Steamed Vegetable Dumplings (6)	\$5.95
\$15.95 Tal sauce.	Scallion Pan Cake	\$4.95
ial sauce.	Sichuan Dumplings	\$5.95
ey roasted walnuts.	Teriyaki Beef Sticks (4)	\$6.95
ey roasted walnuts.	Sesame Bite Size Ribs	\$6.95
in special Hunan-	Fantail Shrimp (4)	\$6.95
in special Hunan-	Bar-B-O Spare Ribs (4)	\$6.95
\$15.05	Crab Rangoon (6)	\$5.95
\$15.95	Cold Noodles with Sesame Sauce	\$4.95
	Boneless Spare Ribs	\$7.95
SHRIMP\$12.95	Appetizers Platter (for two)	.\$14.95
p and bean sprouts.	Chicken Fingers, Fried Chicken Wings, Bar B Q Ribs, Tenyaki Beef Sticks,	
auce seasoned with	Crab Rangoons, Fried Shrimp, & Spring Rolls	
auce seasoned with	HEALTHY AND DIET FOOD	
\$13.95	All dishes are steamed or sautéed without sugar or comstarch.	
\$13.95 ii, mushrooms, and	Perfect for low-calorie or tow fat needs	
	Steamed or Sautéed Vegetable Delight	\$8.95
and beef delikately	Steamed or Sautéed Chicken with Broccoli	\$9.95
and beef delikately	Steamed or Sautéed Chicken with Mixed Vegs	\$9.95
\$15.95	Steamed or Sautéed Chicken with Snow peas	\$9.95
with General Tao's	Steamed or Sautéed Shrimp with Broccoli	\$12.95
	Steamed or Sautéed Shrimp with Mixed Vegs	\$12.95
\$13.95	Steamed or Sautéed Seafood Platter	.\$15.95
egelarian favorites		
g Beans tils a dish	POULTRY	
INE SAUCE\$12.95	Chicken with Broccoli	\$9.95
then enhanced with	Chicken with Snow peas	\$9.95
ergiting	Chicken with Mixed Vegetables	\$9.95
SAUCE\$14.95	Sweet and Sour Chicken	\$9.95
in the steamer and	Chicken with Cashew Nuts	\$9.95
\$19.95	Kung Pao Chicken	\$9.95
lal Szethuan sauce.	Ginger Chicken with String Beans	\$9.95
\$19.95	Chicken with Black Bean Sauce	\$9.95
tered to be the best	Chicken with Garlic Sauce	\$9.95
	Chicken with Asparagus	\$10.94

Chow Mein

BEEF TOMATO CHOW MEIN	5.95
BEEF, CHICKEN, OR PORK LO MEIN	
CHICKEN CHOW MEIN	6.95
	5.25
CHOW MEIN A LA MALAYA	6.95
CHOW MEIN KWAN'S STYLE	6.95
CRAB CHOW MEIN	8.75
PORK CHOW MEIN	4.25
SHRIMP CHOW MEIN	8.75
VEGETABLE CHOW MEIN	4.50
	4.50
Rice	
BARBECUED PORK FRIED RICE	
	4.25
BEEF OR CHICKEN RICE CASSEROLE	4.25
CHICKEN FRIED RICE	4.50
CRAB MEAT FRIED RICE	7.25
CURRY BEEF RICE CASSEROLE	4.75
HAM FRIED RICE	4.50
KWAN'S SPECIAL FRIED RICE	6.25
SHRIMP FRIED RICE	
OTHER TRIED RICE	5.50

Eggs BARBECUED PORK FOO YOUNG CHICKEN FOO YOUNG CRAB FOO YOUNG EGG FOO YOUNG SHRIMP FOO YOUNG

Vegetables

0	
BLACK MUSHROOMS IN OYSTER SAUCE	6.75
BOK CHOY FOO YEE	4.25
FRESH MUSHROOM AND SNOW PEAS	4.75
FUN SEE VEGETABLES	5.25
PEA PODS AND WATER CHESTNUTS	4.25
SNOW PEAS WITH TOPU	4.75
VEGETABLE COMBINATION	4.25

As a special treat for your family members, relatives, and friends who are on a special restrictive diet, we prepare our foods according to their special needs such as:

No Salt, Sugar, M.S.G., Oil, Starch, Wheat, or Gluten derivatives. We also have several different oils to prepare your foods:

Com, Sunliower, Vegetable, Peanut, or Pam.

A GUIDE TO THE CHINESE ZODIAC

In the Oriental Lunar Colendar acont year is smeared after an animal. Much like an sarclogical sign each animal year is thought to be an influence on the pressnably of all people born during its span.

The animal years run in 12-year cycles, starting again when the cycle is completed.

It's fun to check your own animal year as well as those of family members and friends. Here's a chaft to help:

5.00 5.25 7.25 4.25 6.00

Endorsed by the American Heart Association
 Featured on PM Magazine
 Master Chef and Chemeketa Community College Instruct

Kwen's Restaurant prides liself in its high standard of Cantonese Cuisine. Kwan's does not add MSG to its own recipes and all water is purified through a special water filtration system.



Chinese Porcelain Gift Shop

OPEN 7 DAYS A WEEK

• For Lunch & Dinner • Cocktail Lounge • Banquet Facilities

Take out service • 362-7711 835 Commercial SE, At Mission St., Salem

Combination Plates	Family Dinners		Gourmet	
Combination Plates A. \$4.50 per person B.B.Q. PORK FRIED RICE B.B.Q. PORK CHOW MEIN EGG FOO YOUNG B. \$5.50 per person FRIED SHRIMP B.B.Q. PORK FRIED RICE B.B.Q. PORK CHOW MEIN C. \$5.00 per person EGG ROLL B.B.Q. PORK FRIED RICE SWEET AND SOUR SPARERIBS D. \$6.00 per person SWEET AND SOUR PORK B.B.Q. PORK FRIED RICE EGG FOO YOUNG EGG FOO YOUNG	#1. Prepared for a minimum of 2 people. \$7.50 per person EGG FLOWER SOUP SWEET AND SOUR PORK SNOW PEAS WITH WATER CHESTNUT B.B.Q. PORK FRIED RICE. service for 4 + SHRIMP EGG ROLL service for 6 + PARCHMENT BEEF #2. Prepared for a minimum of 2 people. \$8.90 per person EGG FLOWER SOUP FRIED WON TON B.B.Q. PORK SWEET AND SOUR SHRIMP HAM FRIED RICE ALMOND CHICKEN SPECIAL VEGETABLE COMBINATION service for 4 + PARCHMENT CHICKEN SPECIAL VEGETABLE COMBINATION service for 6 + B.B.Q. PORK, SNOW PE		GOUZMET BARBECUED PORK CHOW YUK BEEF BEAN SPROUT WITH OYSTER SAUCE BEEF BROCCOLI BEEF MUSHROOM WITH OYSTER SAUCE BEEF TOFU BEEF TOMATO BEEF TOMATO CHOW YUK BOK CHOY W PORK, BEEF OR CHICKEN CHICKEN AND BLACK MUSHROOMS COMBO CHICKEN COMBO SHRIMP CURRY BEEF CURRY TRIPLE DICED CHICKEN ALMOND GARLIC CHICKEN GARLIC SCALLOPS	6.95 5.50 6.95 7.95 6.75 6.95 6.25 7.95 5.75 9.95 6.75 9.50 7.25 12.75
E. \$7.00 per person DICED CHICKEN ALMOND CHOW MEIN SWEET AND SOUR PORK B.B.Q. PORK FRIED RICE FRIED SHRIMP F. \$7.00 per person SWEET AND SOUR SHRIMP CASHEW CHICKEN CHOW MEIN EGG ROLL B.B.Q. PORK FRIED RICE Appetizers BARBECUED PORK BARBECUED SPARERIBS 5.00 CHICKEN DRUM STICKS 2.80 EGG ROLL 1.90 FRIED GULF SHRIMP 6.50 FRIED WON TON 3.50 KWAN'S APPETIZER PLATE 7.10 POT STICKER 3.60	#3. Prepared for a minimum of 2 people. \$8.50 per person EGG FLOWER SOUP CHICKEN DRUM STICKS BOK CHOY WITH SLICED PORK LEMON CHICKEN MUSHROOM BEEF SHRIMP FRIED RICE service for 6 + ALMOND CHICKEN #3. Prepared for 6 + ALMOND CHICKEN #4. ALMOND SOUP #4. ALMOND CHICKEN #5. ALMOND CHICKEN #5. ALMOND CHICKEN #5. ALMOND CHICKEN #6. ALMOND CHI	4.25 6.00 4.25 4.95 4.75 4.50 7.25	GARLIC SHRIMP GINGER BEEF OR CHICKEN GULF SHRIMP CHOW YUK HAPPY FAMILY KWAN'S SPECIAL BEEF LEMON CHICKEN LICHEE PORK MOO GOO GAII PAN MU SHU PORK OR CHICKEN PARCHMENT CHICKEN OR BEEF PEA PODS WITH BARBECUED PORK PEA PODS WITH SCALLOPS PEPPER STEAK PINEAPPLE CHICKEN CHOW YUK PRAWNS WITH LOBSTER SAUCE SWEET AND SOUR CHICKEN OR PORK SWEET AND SOUR PRAWNS SZECHEUEN BEEF OR CHICKEN SZECHEUEN SHRIMP SZECHEUEN SHRIMP SZECHEUEN SAGUID	10.50 6.95 10.95 8.95 5.95 6.75 7.75 6.95 6.00 6.75 8.95 6.95 6.95 10.95 5.95 7.50 5.95 6.95 10.95 7.95

VEGETABLES

SPECIAL FAMILY DINNERS

Choice of Entrees

- Choice of Entrees

 O1. Sweet and Sour Pork or Chicken

 O2. Moo Sue Bark or Chicken

 O3. Moo Goo Gai Pour Glicken with
 Madrooms and Chinese Wigadalies

 O2. Chicken with Carbon Miles

 O3. Use Chicken with Carbon

 O3. Beef with Miles

 O4. Pepper Steak with Onlores

 O5. Beef with Miles

 O6. Pepper Steak with Onlores

 O6. Beef with Beccord

 O6. Mandarin Tiniple Crown

 O7. Sweet and Sour Shirfinp

 O7. Sweet and Sour Shirfinp

 O7. Your Chicken of Chow Mein

 Vandarin Country Syle Polik

 Siring Poo Chicken or Beef

 Hunan Chicken or Shirfinp

Choice of Dessert

with Broccoli, Snow Peas and String Boars

POLYNESIAN

92 Chow Mein (segetables, chicken, beef, pork)...

94		5.25
95	Chop Suzy (vegetables, chicken, beel, pork)	5,25
96	Shrimp Chop Suey	5.25
97	House Chop Sucy with Shrimp, Chicken and Pork	5.50
98	Lo Main (vegetables, chicken, bed, pork)	5.50
99	Shrimp La Mein	5.50
100	House La Mein with Shrimp, Children and Pork	5.95
101	Fried Rice (vegetables, chicken, beef or perk)	4.75
102	Shrimo Fried Rice	4.75
103	House Fried Rice with Shrimp, Chicken, Beel and Pork	5.50
	Extra Siesmed Ricc (bowl)	.50
	Extra Brown Rice (bowl)	.75
	Extra Pancake	.35

DESSERTS

or upon supply a circ circ.

(i) One of the copyside rests at the base of the thumb and on the upper part
of the ring finger.

(2) The other is held the a penal, between the top of the thumb, the forefinger is
and the holes finger.

(3) An uponed down motion of the forefinger and index finger moves the
upper drypicts to that the food can be picked up and held.

Luncheon Specials 7 Days a Week 11:30 a.m. to 3:00 p.m.

All Specials Include:

All Specials Include:

Choice of Appetizer:

Boneless Sparents or Fried Chicken Wings or Egg Roll

Choice of Rice:

Steamed Rice or Pork Fried Rice or Lo Mein

1. Chicken or Pork Chow Mein.....\$3.75 2. Moo Shu (Pork, Chicken, Beef or Shrimp)...\$3.75

. 4.95 3. Sauteed Meatless String Beans & Broccoli..\$3.75 4. Vegetarian Delight...... 5. Sauteed Broccoli with Hot Garile Sauce.... \$3.75

8. Mandarin Country Style (Pork or Chicken).....\$3.95

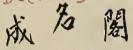
....\$3.95 11.*Shredded Pork with Hot Garlic Sauce......\$3.95 12. *Hunan Pork or Hunan Chicken......\$3.95 13.*Hunan Beef or Shrimp...... 14. *Dry Sauteed Shredded Beef Szechuan Style..... \$4.25 15. Pepper Steak with Onions....

17. *Orange Flavor Chicken..... ...\$4.75 18.*Shrimp with Szechuan Sauce..... 19. *Shrimp with Hot Garlic Sauce....\$4.75 20. *General Tsao's Chicken...... 21. Sweet & Sour Jumbo Shrimp......\$4.95

16. Chicken or Shrimp with Cashew Nuts.........\$4.75

22. Jumbo Shrimp with Lobster Sauce......\$4.95 23. Fried Jumbo Shrimp & Chicken Fingers\$5.25 24. Bar.B.Q. Spareribs & Beef Teriyakl......\$5.50











13 N. Pleasant St. Amherst, MA 01002 (413) 256-0287 (413) 256-0286



LOTUS BLOSSOM SPECIALTIES (Crims with Order of 16t & Sour of Egi Divis Sour)

5.1	Scotlop, shrimp, fish filler and lobuser meas with assorted vegetables	
S-2	PERING SEAFOOD COMBINATION An assortment of cultinary sea treasures with mixed Chinese vegetables.	10.75
5-3	SEAFOOD DELICACY Scallop and lobater meat with broccolt, bamboo shoots, baby corn and Chinese vegetables.	. 10 75
5-4	CRISPY SCALLOPS Lightly bettered and spiced scallops on critipy pancake	. 10.50
5-5	CRUSPY SHRIMP	. 10 25
*S-6	HOUSE PAN FRIED NOCDLES Soft noodles stirfried to golden brown, crispy outside but still tender inside, with shrimp, chicken, borf and Chinese vegetables topped with grany	10 25
*S-7	MANDARIN CRISPY WHOLE FISH Whole fish cooked with mixed bumboo shoots in spicy souce.	Seasonal
*S-8	HUNAN DOUBLE DELIGHTS Shrimp with onlons and shredded park in Szechoun bean souce.	10.25
*5-9	KUNG-BAO DOUBLE DELIGHTS Shrimp and chicken with peanuts and hat peopless.	9 95
*S-10	SPECIAL BEEF Crispy sextured beef but still tender and Juley Inside, served with Chefa special	10,2 1 souce
S-11	SHANGHAI SHRIMP WITH CHIDNESS VECETABLES . Jumbe shrimp with delightful Chinese vegetables in Shanghai white souce.	9 9
S-12	BLESSED FAMILY HAPPINESS . Scallep, shring, chicken and pork with mixed vegetables cooked in a rich brown souce and served on hat platter	. 105
*S-13	GENERAL TSAOS CHECKEN	8 9
*5-14	HUNAN SEZUING CHICKEN Cuber of chicken crispy fried and flavored in plum souce, served on hot platte	9.25
S-15	PENING DUCK. Specially defatted, baned and roosted duck most served eith scallous, hoisin source and pancakes.	22.0
*S-16	HUNAN BRAISED JUMBO SHRIMP Slightly battered and stir-fried shrimp served with Chefs special source.	. 9.9
*S-17	IMPERIAL SEAFOOD. An elegant combination of lobster mest, scallap prosons and fish fillet, complemented with Chinese regetables soutced in a delease garde source.	107
5-18	SURF AND TURF	95 Julisite
#ka	* Splcy Hoi	



6.95 6.95 7.95 6.95 6.95 6.95 6.95 6.95 6.95



VEGETARIAN APPETIZERS	-		
Eqq. Roll (2)	. 2.50	41	Jumbo Shrima with Broccoll
/Fried Dumplings (6) .	. 395	42	Tung Ting Jumbo Shrimp with Vegetables .
3	3 95	43	Juratio Shrimp with Snow Peas
		44	Stearned Cocktail Shrinip with Special Dtp Sauce
		45	Raby Shrimo with Cashew Nuts
APPETIZERS		48	Moo Shu Shrimp with 4 pancakes
		47	Jumbo Shrimp with Lobster Sauce
12	3.00	48	Stramed Coctal Scallops with Special Dip Sauce
evioli	3.95	49	Scalors with Chinese Vegetables
crs	4 25	50	Fish Filet with Chinese Vegetables
mp (6)	4 95	51	Jumbo Shrimp with Black Been Saune
a Spare Ribs .	4 95	52	Sweet & Sour Shrimp
Spare Ribs (5)	4.95	153	Human Jambo Shrimo with Venetables
5bs (5)	4.95	*54	Kung-bao Shrimo with Peanuts
gs	4 95	*55	Stechas Junio String with Onlors
	4.95	*56	Jumbo Shrimp with Garlie Sourc
aloy Sesame Sauce	3.95	*57	Orange Payored Scalors
)	10.95	*58	Strations with Garlie Sauce
hrimps, spare ribs, chicken fingers, chicken usings and tertisal	ki beef.	*59	Seechuan Pah Filet with Onions
		*60	
		- 60	Shrimp and Sea Scallops In Garlic Sauce
SOUPS -			
The state of the s			
			BEEF
			Monoplan Bad with Scallens, topped on rice needles
	1.25	61	Beef with Broccoll
	1.25	62	Reef with Snour Pros
	1 25	63	
	. 1.00	64	Beef with Mushrooms, Snow Pras and Bamboo Shooks
SOUPS FOR TWO		65	Bod with Mixed Chinese Vegetables
with Tofu and Venetables (for 2)	2.05	66	Beel with Peppers and Onlors
ise Vegetable Soup for 2)	2.75	67	Ginger Rawored Beef with String Beans
Se vegetable Soup (for 2)	250	68	Moo Shu Bed with 4 pancakes
Soup (for 2)	. 3 50	*69	Boof with Garlic Sauce
p with Shrimp, Chicken and Pork (for 2)	. 3.50	*70	Shredded Szochuan Beel with Carrots and Celory
p with Shrimp, Chicken and Pork (for 2)	3.30	*71	Kung-bao Bed with Peanuts
Soup (for 2)		*72	Orange Plavored Bad
octal Hot and Sour Suafood Delight Soup (for 2)			
obster mens and fish fillet with tafu, bamboo shoots and mu	snrooms.		
POULTRY			
enan Mere			
()\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\frac{1}{2}\)\(\f			a a
antilla attle			me none of
			PORK PORK
ecoli	6 95		Mell En 160,-
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n with 4 pencakes	6.95		
shew Nuts	6.95		
riic Sauce	605		
nic Sauda	6.95		Man Chi Bad with A marmhar



* Spley Hot

All dishes can be steamed and prepared according to your special cliek, taste and splec.



. 6.75 . 675 . 675 . 675 . 675 . 9.95 . 6.75 . 6.75

Sandwiches

replic - venezuelon cheese steak, sinoin sirips with cheese, anions and regto's souce	\$5.
Miomi - ham, raasted park and cheese (authentic Cuban sandwich)	\$5.
North End - parma prasciulto, fresh mazzarella, roosted tamataes, basil and alive ail	\$5.
Vegetable - grilled zucchini, summer squash, red pepper and melied cheese	\$5.
Chicken - marinated grilled chicken breast with melted Venezuelon cheese	\$5.
New Orleons - grilled crob cakes, arúgula and caramelized anians	\$6.0
Grilled Cheese - lots of Venezuelan cheese	\$5.:
New York Turkey Club - roost turkey breast, bacan, lettuce, tomatae and maya All our sandwiches are prepared on a freshly baked French baguette,	\$5.0
	Miomi - hom, roasted park and cheese (authentic Cubon sandwich) North End - parma prasciulto, fresh mazzarella, roasted tamataes, basil and alive all Vegetable - grilled zucchini, summer squash, red pepper and melied cheese Chicken - marinated grilled chicken breast with melted Vanezuelan cheese New Orleons - grilled crob cakes, arugula and caramelized anions Grilled Cheese - lots af Venezuelan cheese New York Turkey Club - roast turkey breast, bacan, lettuce, tomatae and maya

Bebidas - Beverages

Our Fruit Shokes

Delicious natural juice flavars: mango, papayo, passian fruit,
guonábana (sauršop), guovo, pineapple, tomarind, and others in seasan
\$2.00 ar served with milk \$2.50

Coffee Cappuchina \$2.75 Expresso \$1.75 Americana (regular) \$1.25

Sodos - \$1.50

Postres- Desserts

Daily Dessert Selections - \$2.75

Mambo Café

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Mambo Café

617.254.0380 1095 Commonwealth Ave. Boston, MA 02215

Breakfast, Lunch & Dinner

Come and join us for the best "Latino" cuisine

Breakfast

Breokfost Sondwich - Sponish style scrambled eggs on a baget \$1,99
Breokfost Burrito - Flour tortillo stuffed with eggs, cheese, chariza & black beans \$3.50
Perico - Venezuelan scrambled eggs served with tamataes, anians and arepa \$3.50
Cochapas - Venezuelan Carn Poncake with cheese ar ham & cheese \$3.50

Omelettes - served with arepa ar bagel

Ham & Cheese - \$4.25 • Ham - \$4.00 • Mushroom - \$3.50 • Ham, Cheese & Tamoto - \$4.50

Sunday Breakfast Special

scrombled eggs or omellete
black beans, shredded beef, sweet plantains and arepa \$6.75

Bogel \$1.25 Bogel w/creom cheese \$1.75

Muffin \$1.25 Emponodo \$2.00

Lunch and Dinner		Esp	pecialida	des - Entreés	
Empanadas · carn turnavers filled with chicken, beef, cheese ar black beans & cheese Tartilla Españala	\$2.00	Pabellán Crialla Venezuelan dish - shro	edded beef, whit	e rice, sweet plantains and black b	eans \$7.00
- the classic patata and anian Spanish amelette Ceviche af the Day	\$2.50	Palla en Brasa The best raasted chic	cken. Served with	yuca, plantains and black bean ric	e \$6.75
- Shrimp marinated & caaked in leman juice, anians, tamataes & cilantra Yuca Frita		* Enrique's Hambu Juicy, grilled to perfe Served with yuca, lett	ection Spanish sty	to o <i>rder</i> le hamburger with cheese.	# C CO
The Beauty of all Roats", fried and dressed with allantra sauce Cachapas Venezuelan sweet carn pancake with cheese or ham & cheese	\$2.00 \$3.50	Grilled Steak Juicy and well maring		l Spanish style	\$5.50
Arepas - grilled corn cakes with fillings Roast Park - Ham - Shredded Beef - Chicken & Avacada	\$3.50	Served with yuca, pla Raasted Park with	intains and black b	ean rice	\$7.00
Venezuelan White Cheese ar Yellaw Cheese Additional fillings far Arepos	\$3.00 .50	Served with yuca, plan Mr. Burrita - Hat i	ntains and black be flaur tartilla	an rice	\$6.75
Ensaladas / Salads		Served with rice, guad	chicken, beef, ro camale, salsa & ch	asted park ar raasted vegetables eese	\$6.75
Ensalada Verde - arúgula, avocodo, bosil, grilled zucchini with cilantro dressing and tassed with roasted sesome seeds	\$5.00	Quesadilla grilled flaur tartilla fille tapped with salsa a Served with yuca, pla	and guacamale	chicken, raasted park, beef ar grilli	ed vegetables, \$6.00
Ensalada can Palla roosted chicken pieces, avocados ond tomataes on o bed of lettuce with cilantra dressing	\$5.00	Pincha Venezuelan chicken or Served with yuca, plan			\$ <i>7</i> .00
Ensalada de Camaranes - sauteéd shrimp on a bed af ramaine lettuce, avocado, mango with lemon garlic dressing	\$7.50			Orders	
Sopas - Soups		Cheese	\$1.00 .75	Chips, Solsa & Guacomole Grilled Vegetables	\$1.00 \$1.50
Served with bread Medium \$2.50 Large \$3.50 Sapa de Mamá - chicken ond vegetable soup			.50 \$1.50 \$1.50	Mozzarello cheese Shrimps Avocado	\$2.00 \$3.50 .75
Soup of the Day			\$1.00	Arepo	\$1.00



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Today's Specials

Starters
Thai Rolis (8 pieces)
Oubon Rolis (fresh)
Oubon Salad
Vegetarian Triangles
Fried Tofu
Crispy fried wings (d pieces)

Create an Adventure
Selections:
Chicken \$8.95 Tofu \$6.95
Baby Com (mushroom, onlons, carrots, and scallion)
Bamboo (mushroom, onlons, carrots, and scallion)
Basil (mushroom, onlons, pepper, carrot)
Broccoli (mushroom, carrot, black bean sauce)
Ginger (mushroom, pepper, orlion, carrot, and scallion)
Pineapplo (pepper, tomatoes, onlon, carrot, and scallion)
Snow Pea (mushroom, onlon, carrots, and tomatoes)

House Curry Selections: House Curry
Selections:

Chicken \$6.95 Tofu \$8.95
Green Curry
Massaman
Panang
Red Curry
Yellow Curry
Yellow Curry

(Bamboo shoot, eggplant, papper, string bean, carrot, basil)
(Bamboo shoot, eggplant, papper, string bean, carrot, basil)
(Pineapple, pepper, tomatoes, carrot, squash, and onion)

Noodles:

Oubon Pad Thai \$7.95 (Stir-fried rice noodle with chicken, shrimp, bean sprout, peanuls, eggs)

Pad Thai \$7.95 (Stir-fried rice noodle with chicken, shrimp, scallions, bean sprout, peanuts, eggs)

Pad See You \$7.95 (Fresh rice noodle stir-fried with Chinese broccoll, eggs, squash, and zucchini)

7			
	海鲜類	SEAFOOD	
	损域报题鲜就	Crispy Golden Fried Squids .	. 7.95
	核城鲜鲩	2. ★ Penang House Special Squids .	8.95
	咖喱鲜熟	3 ★Penang Dried Curry Squids	7.95
	亞三千魚仔	4 ★Assam Ikan Bilis	.7.95
	馬來棧煎鋁魚	5. ★ Fried Pampano Fish in Belachan Sauce .	. S.P.
	五柳煎鲳魚	6. Fried Pampano Fish in Sweet & Sour Saud	e.S.P
	潮州蒸蝗魚	7. Steamed Sea Bass in Teow Chow Style	S.P.
	泰式红魚	8 ★ Red Snapper Fish in Thailand Sauce	S.P.
	整蒸金鳳魚	9. ★Penang Jelipia Fish in Special Sauce	. S.P.
	干煎大蝦	10, ★ Jumbo Prawns in Special Sauce	. 16.95
	奶油明蝦	11. Coconut Shrimp	. 16.95
	辣子大蝦	12.★Hot & Spicy Prawns	. 16.95
	植城特色大蝦	13. ★ Penang House Special Jumbo Shrimp	. 16.95
	泰式大蝦	14. ★ Jumbo Prawns in Thai Sauce	. 16.95
	干咖喱大蝦	15 ★ Dried Curry Jumbo Shrimp	. 16.95
	魚露大蝦	16. Fish Sauce Jumbo Shrimp	. 16,95
	三巴蝦仁	17. ★ Sambal Shrimp	8.95
	三巴蝦臭豆	18 🛪 Sambal Shrimp w. Petai Belachan	8.95
	槟城特色蟹	19 ★ Penang House Special Crabs	S.P.
	槟城金香蟹	20.★Curry Coconut Milk Crabs w. Special Herb	s . S.P.
	殊 子 蟹	21.★ Hot & Spicy Crab	S P.
	官保田雞	22 ★ Sauteed Frog w. Kung Pao Sauce	13.95
	薑 葱 田 雜	23. Sauteed Frog w. Ginger & Scallion	. 13.95
	構成于小板能與	24 * Dried Curry Lobster	S.P
	模城妹子龍蝦	25 ★ Hot & Spicy Lobster	S.P.
	模城特色能蝦	26.★ Penang House Special Lobster	S.P.

鐵板類 SIZZLING PLATTER 鐵板日本豆腐 1. Sizzling Japanese Bean Curd 7.95 鐵板炒三幹 2. Sizzling Triple Combination Delight. 10.95 鐵板牛肉 3. Sizzling Beef 8.95 喝品類 BEVERAGES 西 本 十 1 Watermelon Drink... 栓 计 2. Orange Juice2.00 . 2.00 黄晁白鲜奶 3. Carrot Juice.... 黄 望 4 Pineapple Juice... 荔枝 注 5. Lychee Drink . . 2.00 紅毛丹冰 6. Rambutan Drink .. 能 账 冰 7 Longan Ice Drink .. 五獎涼粉冰 8. Soya Bean w. Grass Jelly ...2.50 珍 多 冰 11. Chendor 馬来咖啡冰 12. Malaysian Ice Coffee 2.50 馬來奶茶冰 13 Malaysian Ice Tea..... .1.50 豆 浆 冰 14 Soya Bean Milk ... 1.50 甜品類 花 生 餅 1. Peanut Pancake 黑 稿 未 2. Pulut Hitam2.00 参 弱 3. Gandum2.00 模模 樁 巷 4 Bu Bu Cacar2.00 白果意未 5. Gingko Nuts with Barley... ...2.00

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* HOT AND SPICY

頭 檯 APPETIZERS	砂煲類 CASS	SEROLE	雞類	POULTRY
印度麵包 1.★Home Made Roti Canai (Indian Pan Cake)2.50	香菇風爪煲 1. Chicken Fee	t w. Chinese Mushrooms 7.95	海南雞 1	1. Hamanese Chicken (Half) 8.00 (Whole) 16.00
印度越包加蛋 2.★Roti Telur	咖喱牛腩煲 2 ★Curry Beef	Casserole		2. ★Penang Dried Curry Chicken
乘 呀 4.★Penang Rojak 5.25	海鮮豆腐煲 3. Seafood Co	mbination Casserole 10.95	佛林飄香 3	
沙 多 5 ★Penang Satay (Chicken/Beef)		ry Fish Head 14.95	师你融合	
鱿魚空心菜 6.★Squid w. Chinese Watercress in Special Sauce 7.95		am Fish Head 14.95		(Chicken)
玻璃雞腳 7.★Kerabu Chicken Feet	亚二黑斑类 5 Areliang Ass	alli Fisii Reau 14.95		(Seafood)
沙 爹 豆 腐 B.★Satay Bean Curd			干咖喱牛肉 4	4. ★Beef Rendang
怡 保 芽 菜 10. Ipoh Bean Sprouts 3.00	湯類S	OUP		
脆 炸 大 腸 11. Crispy Pork Intestines	酸菜什錦湯 1. Salted Cabl	age w. Bean Curd Soup 5.25		
職 實 12. Penang Delicacies 'Young Tau Foo*		th Seafood Soup	猪肉	PORK
绿 仔 煎 14. Baby Oyster Omelette with Egg	海鲜豆腐湯 3. Seafood wi	h Bean Curd Soup 6.25	排骨王	1 King Pork Buff 7.95
亞 北 15. ★ Achat	魚 頭 湯 4 Salted Cabl	age Fish Head Soup 6,95		
香 葉 炸 雜 16. Pandan Chicken		myam Saun 7.05	芋頭扣肉 2	
A STARE PRIED MOODING	. ,	I	梅菜扣肉	3. House Special Pork w. Dried Vegetable 5.75
各種炒麵 FRIED NOODLES 炒 採 徐 1.★Chow Kueh Teow	ed at the O. Dall Nut let	1(W.) 0.93 (L.) 12.93	豬手炆冬菇 4	4 Pork Leg with Mushroom 10.95
炒 採 徐 1.★Chow Kueh Teow 5.75 福 建 炒 麵 2.★Hokkien Mee 5.75				
印度干炒麵 3.★Indian Mee Goreng	飯類	RICE		
星洲炒米粉 4 ★Singapore Rice Noodle5.75	鄉 蔡 飯 1. ★Nasi Lemak	5.75	菜 類	VEGETABLE
于炒牛河 5. Beef Chow Fun 5.75	海南雞飯 2 Hainanese	Chicken with Rice	越魚茅菜 "	
廣府 岁 河 粉 6. Cantonese Chow Fun5.75 海鲜滑蛋河粉 7. Seafood Scramble Chow Fun6.95	咖喱雞飯 3 ★Curried Chi	-titt Di		
藏魚炒未粉 8. Fried Rice Noodle w. Salted Fish 6.95		ng Rice 5.95		2. Salted Fish with Broccoli 6 95
構成海鲜炒木粉 9. ★Penang Seatood Rice Noodle 6.95		v Fried Rice 5.50	腐乳西洋菜	3. Watercress w. Preserved Bean Curd 6.95
			馬来風光	4 ★Kang Kung Belacan 7 95
各種湯麵 NOODLES IN SOUP	•	food Fried Rice 5.50	马来接着面面划	5. ★Shrimps w. Ladies Fingers Malaysian Style 7.95
正宗蝦麵 1.★Prawn Mee5.25 亞三拉沙 2.★Asam Laksa5.25	梅菜和肉飯 7. Pork w. Dri	ed Vegetable & Rice		6. ★Shrimps w. String Beans Malaysian Style .7.95
亞三拉沙 2.★Asam Laksa5.25 採 條 渴 3. Kueh Teow Thong	(for Lune	h Dnly)		
香菇鳳爪麵 4. Chicken Feet with Mushrooms 4.75	芋頭扣肉飯 B. Pork w. Yar	n & Rice (for lunch only) 4.50		7. Malaysian Buddhist
董 鸭 迤 5. Ginger Duck Noodles 4 75	藏魚炒飯 9. Fried Rice v	/. Salted Fish 5.75	泰式豆腐 [B ★Bean Curd in Thai Style
云 春 麺 6. Wonton Mee	臺葱鸭飯 10 Duck w. Gii	ger & Scallion Rice 4.50		
魚 頻 米 粉 7 Fish Head Soup w. Rice Noodles5.95 印 度 麵 8 ★Mee Rebus				
海鲜東隆米約 9 ★Seafood Tomyam Rice Noodles				
咖喱礦料麵10.★Curry Mee w. Young Tau Foo 5.75		AND COLOR		* HOT AND SPICY
焚 仔 鉅11 Clay Pot Noodles	* HOT	AND SPICY		A HOT AND SITE

П		
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ı	MORE CHEF SPECIALTIES	
п	LEMONGRASS SHRIMP (7) \$11.50	
П	LEMONGRASS BEEF OR CHICKEN \$10.25	
1	Sauréed with lemongrass, Asian basil, celery, onions and peppers,	
1	in a house special sauce with a touch of chili pepper. Topped with roasted peanuts.	
1	LEMON CHICKEN \$10.25	
п	Breast of chicken dusted with egg whites and flour, then lightly fried and drizzled with a delicate lemon butter sauce.	
П	lightly fried and drizzled with a delicate lemon butter sauce.	
П	MESSY SALMON \$11.75	
п	Pan-seated salmon with green beans, carrots, ontons, broccoli, zucchini, celery and romato sauce.	
1	SEA OF VIETNAM \$12.95	
1	Shrimp, calaman and scallops sautéed with a seasonal vegetable	
п	medley in garlic sauce.	
1	BLACK BEAN SALMON \$11.50	
п	Lightly barrered, fried and smothered with black bean sauce.	
П	▲ PEPPER SHRIMP (8) OR CALAMARI \$11.95	
1	Lightly fried then sautéed dry with jalapeño, salt and pepper.	
1		
1	VERMICELLI "Bun"	
1	A traditional nee vernucelli dish topped with the finest	
1	men, pouliry, or seafood, crispy shredded lenuce, bean sprous,	
1	scallions, and roasted peanuts. Served with homemade "Nuoc Cham"	
1	sauce 01 peanut sauce. Another way to have rice pasta.	
1	GRILLED LEMONGRASS CHICKEN, BEEF OR PORK S6.95	
П		
П	GRILLED SHRIMP \$7.25	
П	GRILLED SUGAR CANE SHRIMP \$8.25	
1	SPRING ROLL \$5.50 SUMMER ROLL \$6.50	
1		
1	10.0	
П	SPRING ROLL & GRILLED CHICKEN \$6.95	
П	SPRING ROLL & GRILLED BEEF \$7.25	
П	SPRING ROLL & SUMMER ROLL \$6,50	
П	GRILLED BEEF & SUGAR CANE SHRIMP \$8.25	
1	GRILLED SHRIMP, PORK & SPRING POLL \$8.25	
1		
1	STEAMED VERMICELLI PATTIES	
	"Banh Hoi"	
	A readmin al style of eating angel har rice vermicelli.	
	Your selection of seafood or mear is rolled at the table	
	into a delicacy rice paper with steamed thin vermicelli party, cucumber, crispy lerruce, and ground roasted peanurs.	
١	Creare your own roll and have it with our homemade sauce.	

Crear your own foll and have it with our homemade states.

GRILLED SHRIMP (7) \$10.75

GRILLED LEMONGRASS BEEF & PORK \$10.55

OR CHICKEN \$11.55

GRULED SUGAR CANE SHRIMP \$11.55

HOUSE SAMPLER \$12.55

Güled Lemongrass Pork, Sugar Cane Shrimp and Spring Roll.

VEGETARIAN & TOFU ENTREES

VEGETARIAN & TOFU ENTREES

Served with reamed Jumine white rice.

VEGETARIAN DELIGHT

Seamed or sauted not peppers, onnons, castors, biocoli,
sommer spands, nuclaim, string beams, and now peas in
a light say state.

CHINT TOO!

CHINT TOO!

TOTO which a separable melley of red peppers, onnons,
carrons, bocooli, annumer squash, succhim, atting beams,
and anone peas in other special curry state. Topped with
rosated pearuss.

TOFU DELIGHT

Tofu sauted with assorted seasonal vegetables.

LEMONGRASS TOFU

Samed with Aram basil, celery, onion and pepper in chief's

LEMONGRASS TOFU

Samed and sour role curry.

Samed with Aram basil, celery, onion and pepper in chief's

LEMONGRASS TOFU

Samed with Aram basil, celery onion and pepper in chief's

LEMONGRASS TOFU

Samed with Aram basil, celery onion and pepper in chief's

LEMONGRASS TOFU

Samed with Aram basil, celery onion and pepper in chief's

LEMONGRASS TOFU

Samed with Aram basil, celery onion and pepper in chief's

LEMONGRASS TOFU

Samed with Aram basil, celery onion and pepper in chief's

LEMONGRASS TOFU

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Samed with Aram basil, celery onion and pepper in chief's

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Samed with Aram basil, celery onion and pepper in chief's

LEMONGRASS TOFU

Samed with Aram basil, celery onion and pepper in chief's

LEMONGRASS TOFU

Samed with Aram basil, celery onion and pepper in chief's

LEMONGRASS TOFU

Samed with Aram basil, celery onion and pepper in chief's

LEMONGRASS TOFU

Samed with Aram basil, celery onion and pepper in chief's

LEMONGRASS TOFU

Samed wi

RICE PLATES

A traditional Vietnamese rice plate with steamed Jasmine rice, fresh tomatoes, cucumber slices, lettuce, and our homemade "Nuoc Cham" sauce BORNES PRIME PRICE (8)

GRILLED LEMONGRASS CHICKEN RICE \$6.75
Chicken leg quarter mannated with femongrass and Assan sprore, then guilled to perfection.

GRILLED BEEF, CHICKEN OR PORK RICE \$6.75
GRILLED SPORK CHOP RICE \$6.75
GRILLED SHRIMP RICE (6) \$7.95 FRIED RICE & FRIED NOODLES

FRIED RICE & FRIED NOODLES
SAIGON FRIED RICE
SAIGON FRIED RICE
Sin-fined jammine rice with a combination of shrimp, chicken,
strength of the combination of shrimp, chicken,
strength of the combination of

WE ACCEPT ALL MAJOR CREDIT CARDS. PRICES SUBJECT TO MA MEALS TAX.

LUNCHEON SPECIALS

Served Monday through Saturday, 11:30 am 10-3:00 pm (excluding holidays)

L1. "GO!" SALAD Choice of chicken or tofu L2. VIETNAMESE NOODLE SALAD L3. GRILLED CHICKEN, TENDERLOIN PORK OR BEEF BUN (Vermicelli) L4. GRELLED CHICKEN & SPRING ROLL BUN \$6.50 L5. GRILLED FORK & SPRING ROLL BUN \$6.50
L6. GRILLED PORK & SHRIMP BUN \$7.25 \$6.25 \$6.25 LZ SUMMER ROLL & SPRING ROLL BUN LB. GRILLED CHICKEN, PORK OR BEEF RICE PLATE L9. PORK CHOP RICE PLATE \$8.25 L11. PACIFIC TOFU \$8.25 L12. VEGETARIAN DELIGHT WITH TOFU L13. MEXONG CURRY CHICKEN \$6.25 L14. MEKONG CURRY SHRIMP OR SEAFOOD MADNESS \$7.25 L15. K. LEMONGRASS TOFU \$6.25 LIS. LEMONGRASS BEEF \$6.25 L17 M. LEMONGRASS CHICKEN \$6.25 \$6.25 L19, PACIFIC CHICKEN OR SEEF L20. A SHRIMP WITH STRING BEAN CHICKEN OR BEEF L21. BLACK BEAN CHICKEN L22. BLACK BEAN SALMON L23. CHICKEN WITH VEGETABLE MEDLEY \$6.25 L25. MESSY SALMON \$7.25 L26. SEAFOOD VEGETABLE

L27. HOUSE LO MEIN NOODLE Choice of, shamp, beef, pork, chicken or vegetarian.

L28. SAIGON FRIED RICE

\$8.25

\$6.25



越南美食



Tel: (617) 731-8600 Fax: (617) 731-9639 www.pholemongrass.com

Delivery available from 5:00 pm to limited areas (\$15.00 minimum for delivery)

239 Harvard Street (Coolidge Corner) Brookline, MA 02446

Sun. –Thurs. 11:30 am –10:30 pm Fri. & Sat. 11:30 am –12:00 am

Lunch • Dinner • Bar

Take-out • Delivery

We will happily accommodate special dietary needs by excluding any foods which you may request from our preparations. Please advise your server and notify us of any food allergies.

APPETIZERS VIETNAMESE SPRING ROLL (3) Citypy fixed spring roll filled with ground pock, chucken and vegetables. Also available vegetarian. FRESH SUMMER ROLL (2) A delicate rice paper tolled around shrimp, posk, rice neodles, lettuce and Arian basil. Served chilled with peznut sauce. Also available with tofu, shrimp, grilled beef (25% extra) or children (25% extra) CHICKEN OR STEAK TERIYAKI (2) \$4.25 Skewers of chicken or tenderloin steak charbroiled with reriyaki sauce. Topped with roarred peanuts. LEMONGRASS WINGS (6) \$4.75 Chicken wings maximated with our chef's specialty recipe and fried to golden brown. \$4.50 SAIGON RAVIOLI (S) (Steamed or fried) Homemade dumplings filled with a mixture of chicken, pork and vegerables. Served with ginger dipping sauce. LEMONGRASS SAMPLER Shrimp Toser, Sreak Teriyaki, Lemongrass Wings, Spring Roll and Lemongrass Stars \$4.95 GOLDEN TOFU Golden brown tofu topped with shrimp mousse. Served with ginger sauce. \$4.95 \$4,75 TOFU TRIANGLES Deep fried rofu, served with peanur sauce. "BANH XEO" CREPE \$3 A traditional Vietnamese crepe with sluting, pork and vegetable. Served with tomators, cucumbers, letruce, fresh watercress and a homemade "Nuoc Cham" sauce. SUGAR CANE SHPIMP CAKE A traditional Viernamese delicacy of lightly seasoned ground shrimp, molded around sugar cane and guilled to perfection. "ROTI" QUAIL Roisserie quail marinared with lemongrass, sesame seeds, and five spices

GIFT CERTIFICATES AVAILABLE

"GCI" SALAD Choice of: Shiimp, Chicken, or Tofu Aliph and deliations traditional salad tossed with fresh carrors, shielded cabbage and our fromemade diessing, Topped with roasted peanuts and dried onions. A popular Vicinamese noodle soup. Choice of rice pasta "PEIO" or egg noodle "MI" and our selected finest mear in an atomatic beef both with scallions, onlons, and cliants. Served with bean sprous, Asian basil, green chill pepper and lime. SALMON SALAD Assorted greens ropped with salmon and rossed in sesame dressing. Sm. \$5.95 Lrg. \$6.50 Xlrg. \$7.95 RARE STEAK* Simply a tender, lean cut of beef. BRISKET VIETNAMESE NOODLE SALAD \$6,95 Assorted greens tossed with noodles and chicken in a Vietnamese Peanut Vinaignette. Topped with roested peanuts. BEEF MEATRALL DUET COMBINATION SOUPS RARE STEAK, TENDON & BRISKET® RARE STEAK, TENDON & TRIPE * CANH CHUA Sm. \$3.95 Lrg. \$8.95 Xlrg. \$11.95 Choice of: Chriden, Shrinan or Fish. A house specially—mildly bot and sour soup with bean sprouse, princepple churcks, celesy, firsh romances, and data built in an anomatic spicy—mananod broth. A "must try" Viernamese soup. LEMONGRASS CUGRY CHICKEN Sm. \$4.59 Reg. \$6.25 Tender chicken simnrered in lemong as curry with onions, poratoes, and carroes. Topped with cilanuo. XE LUA* Just like "Dac Biet" but in an extra large bowl. PHO CHICKEN Sm. \$5.95 Ltg. \$6.50 Xltg. \$7.98 A noodle soup ruth shiedded chicken, cilantro, scallions, & onions in chicken broth. LEMONGRASS PHO SATAY Sm. \$8.25 Lrg. \$6.95 A beef noodle soup with cilantro, scallions, cucumbers, tomatoes and onions in beef satay broth. SPINACH SOUP Sm., \$3.75 Lrg. \$6.95 Choice of: Chicken, Beef, Shirmp or Tofu with fresh spinach in an atomatic chicken broth. WONTON SOUP \$3,95 Lean pork dumplings, genrly boiled in clear homemade chicken broth with lettuce, onions, scallions and Asian basil. SOUP "CHA!" \$3.75 Assorted vegetables in light chicken broth or vegetarian broth. PHO FISH BALL Pho with our chef's homemade fish ball. CREATE YOUR OWN STIR FRY Served with acamed Jasmine size CHICKEN/BEEF/PORK \$9.75 SHRIMP (6) \$10.95 Your choice of the above mear or seafood stuted in a Clief Special Brown Sauce with one of the following vegetable selections: PHO SALMON FILLET A salmon lover's noodle soup. PHO SHRIMP Rice parts with shrimp in a clear chicken broth. ASPARAGUS SPINACH VEGETABLE MEDLEY CASHEW NUTS BROCCOLI WATERCRESS CHINEGE BROCCOLI STRING REANS FRESH MUSHROOM PEAPOD PHO VEGETABLE. Rice pasts with assorted vegetables in chicken broth or vegetable broth. ITEMS ARE HOT AND SPICY

\$6.95

PHO

SALADS

CATERING SERVICES AVAILABLE

soy vinsigence

SOFT SHELL CRAB
Fresh sorts shell carb seuted with ginger, scallions and graffic sauce.

LOSSTER WITH GINGER & SCALLIONS
SESOONE
Fresh New England lobsters sauréed or resumed works scallion
and ginger sauce.

CRISPY BONELESS BUCK
\$14.25
With Lemongrass sauce With Lemongrass sauce
PEPPER CHICKEN
Chicken sautéed with direct jalapeno and diced pepper Children stated with interd plagenes and direct perspects.

MANGO GRICKEM

511.75
Frieshly cut mange sauted with children, onions and peoppers in cangerine ranges sauce.

MANGO SNRIM (6)

512.95
Freithy cut mange sauted with alump, onions and peoppers in tangerine mange sauted with alump, onions and peoppers in tangerine mange sauted.

\$6.54.MON "KRO TO"

\$10.75
Salmon filter casterole with caramelized peoppersoon sauce. EPORK "KHOTO" \$8.50
Tenderloin posk casserole with earamelized peppercorn sauce. FEMACHUE LAC"

\$14.95
Tender ubeye steak cobed, marinared and lightly pan-seared with a garke and pepperoon stuce. A Viennamese favorite.

\$14.95
SAIGON MIGNON

\$17.75
Trime cun filter mignon grilled and prepared with a red wine sauce. Prime cut lifet mignon galled and prepared with a red wane stuce.

MONGOLIAN BEEF
Tenderloin beef sautéed with celery, onions and scallions in a black pepper sauce. Topped with sesame seed. a black pepper state. Topped with seame need.

PACIFIC BEEF OR CHICKEN
Tendedrolo beef stated with fresh contatoes and sweet pincapples. A bon appetit sweet and sour entitée.

SEAFOOD WITH ASTARASUS
Shring, calamati and scallops stuted with appargus.

SAGON SERRIARY (2)
Fresh jumbo shringp simmered in a spicy garlic sauce.
Topped with cilantos.

SASCANG CUIDN

SASCANG CUIDN \$6.95 \$7.50 toppes vita ciantos.

8. MEKONG CURPY
Chicken or Beef \$10.50 Shrimp (6) or Scallop \$11.75
Sanfood Madness \$12.95
Sanfood with sed perpers, orious, summer squash, succhin, green bearts & now pears in hemograss curry sauce.
Topped with crossed pearants.

CHEF SPECIALTIES

Combo (includes choice of rice or naan) Combo 1)
Choice of ane vegetable with one chicken curry Combo 2) 6.95 Choice of one vegetable with ane lomb curry Combo 3) 7.95 Chaice of one vegetable with one shrimp curry Combo 4) Rickshaw special combo (chaice of one vegetable with one curry, rice, naan, and sodo)

9.95

Rice dishes

(all rice dishes are prepared with bosm attrice, herbs, spices and nuts)

33. Jhira tried rice (oromotic indian rice flovored with cumin) 5.45

34. Norangi pulao 5.95 (oromatic indion rice with lomb, green peos, olmands and llovored with indion herbs)

35. Pushtun puloo (aromotic indion rice with chicken, green peas, almands and llovored with indion herbs) 5.95



Beverages

1.25
1.00
1.25
1.25

Special indian drinks

40. Mongo lossi	1.95 (M)	2.50 (L)
41. Pioln lossi	1.95 (M)	2.50 (L)
42. Mosolo choi	1.95 (M)	2.50 (L)

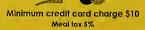
RICKSHAW
Is on eot-in, toke-out eotery speciolizing in north indion cuisine, which combines exotic spices, nuts, ond o variety of textures and flovors.

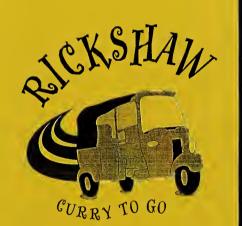
Come join us in our newest location: 1095 Commonweolth Ave. (Corner of Commonweolth and Brighton Ave.)

80ston, MA 02215

> 617 787 5700 Open dolly from 11 o.m. to midnight







1095 Commonweolfh Av. #212 Boston, MA 02215

Open daily from 11 a.m. to midnight

Homemade Soups 1. Rickshaw saup of the day	2.75	13. Gari kebab (lamb chaps flavared with fresh herbs and spices caoked in clay aven)	6.95	23. Rick (diced lomate
1. Kickshaw saup at the day	2.75	spices cooked in clay averi		
2. Lentil saup	2.75	14. Jhinga samarkandt (shrimp flavared wilh fresh herbs and spices coaked in traditional clay aven an skewers)	7.95	24. Dha (dry ba and sp
Appetizers				25. Shri
3. Vegetable samasa (2) (crisp pastry with patataes, green peas flavared with spices)	1.95	Carry specialities (includes chaice of indian rice or noon)		(a trea caaked
4. Vegetable pakaras (4) (a deliciaus combination of vegetable tritters)	2.25	15. Murgh Jallrezi (baneless pleces of chicken caoked with Iresh lamataes, green peas, peppers, anians and exotic indian spices)	5.95	26. Rick (shrimp and he
20 m 1 m 1 (d m m m 2 1 m m 12				27. Fish
Tandoori (clay oven) breads: 5. Mani naan (plain multi layered saft while bread coaked in clay oven)	1.75	16. Murgh vindalaa (() (a treat far lihe laver af spicy taad, chicken with palataes in a hat langy sauce)	5.95	(fish af anians,
ciay overi		17. Murah kabila	5.95	Sabzi
6. Garlic naan (bread slutted with garlic)	1.95	(boneless pieces at chicken tikka in tomato sauce wilh anian, garlic, ginger and spices)		28. Dad (black
7. Mint naan (leavened bread tlavared with dry mint)	1.95	18. Murgh Rickshaw (hause speciality) (baneless pieces of chicken caaked with	5.95	fire with
8. Tandaari rati (whole wheat leavened bread)	1.95	tresh herbs, garlic, tomata sauce and rich kashmiri spices)		(Iresh c
Alaa naan (mashed patataes stufled in whale wheat bread)	1.95	 Murgh saag (boneless pieces of chicken caaked in fresh garden spinach and herbs) 	5.95	30. Gal (caulill cooke
	2.25	20. Lamb jalfrezi (boneless pieces af lamb caoked with Iresh tomataes, green peas, peppers, anians and exotic indian spices)	6.95	31. Veg (fresh g with yo
Tandoori (clay oven) specialities 11. Murgh ntsalhalftull (marinaled chicken pieces, tenderly	.7.95	21. Lamb vindalao ((() (a Ireal for the laver at spicy laad, lamb marinated in vinegar, caaked in spicy anian and famata sauce)	6.95	32. Ben (fresh o peppe indian
caaked in our traditional clay aven) 12. Chicken tikka (baneless jüicy chunks at chicken marinaled in aramatic Indian herbs and broiled in clay aven		22. Lamb saag (lender lamb pieces caaked in Iresh garden spinach and herbs	6.95	c_{U_I}

kebab laps flavared with fresh herbs and aoked in clay aven)	6.95	23. Rickshow ragan Jash (hause speciality) (diced lamb caaked with fresh herbs, garlic, lomata sauce and rich kashmiri spices)	6.95
a samarkandl lavared wilh fresh herbs and spices in tradilianal clay aven an skewers)	7.95	24. Dhaba gasht (dry baneless lamb caaked with tresh herbs and spices)	6.95
pecialities s chaice af indian rice ar naan)		25. Shrimp vindalaa ((((a treat for the laver of spicy faad, shrimp caaked in spicy fomato sauce)	7.95
h Jallrezi s pieces of chicken caoked with nataes, green peas, peppers. nd exotic indian spices)	5.95	26. Rickshaw shrimp (hause speciality) (shrimp coaked in fresh garden spinach and herbs)	7.95
h vindalaa (((aar lhe laver at spicy taad, chicken ataes in a hat tangy sauce)	5.95	27. Fish gulnar (fish af the day stir fried with bell peppers, anians, tamataes and indian spices)	7.95
h kabila s pieces at chicken likka in tomato Ih anian, garlic, ginger and spices)	5.95	Sabzi mandi (vegetable specialities) 28. Daal bukhara (block lenilis and kidney beans cooked an slav	5.75 v
h Rickshaw (hause speciality) s pieces of chicken caaked wilh bs, garlic, tomata sauce and miri spices)	5.95	fire with anian, lamato, ginger and gartic) 29. Saag paneer (Iresh caaked spinach with homemade cattag cheese cubes in a special blend of spices)	5.75 je
h saag is pieces af chicken caaked in iden spinach and herbs)	5.95	30. Gabt hyderabadl (caulillower dish fram the city at Hyderabad, cooked with traditional herbs and spices)	5.75
o jalfrezi ss pieces af lamb caoked with Itesh ss, green peas, peppers, anians and dian spices)	6.95	31. Vegetable jaipurt (fresh garden vegetables lightly flavared with yogurt, spices, and nuts)	5.75
o vindataa (((lar the laver at spicy laad, lamb ad in vinegar, caaked in spicy anian lata sauce)	6.95	32. Benarsi bhIndi (Iresh akra caaked with green peppers and exotic indian spices)	5.75
o saag lamb pieces caaked in Iresh garden and herbs	6.95	CURRY 10 GO	0

HISTORY AND DESCRIPTION OF SAGO TEA:

Or SAGO 1EA:

The Origin of Tea:

No one really knows how "tea" first came into being. There are many legends One was that tea plant began in China and it was most likely brought to India, Korca, Sr. Lanka and Japan by monks as a way to stay alert during their house-long mediations. Another was that tea originated in India, where it grew wild in the hills of Assam. A Clinices cheldir went to India to study Buddinsm and brough back with him his nowfound religious behiefs in Buddinsm and some Assam tea seeds

The History of Tea in China Legend:
2737 B. C. One of China's Divine Cultivator, Emperor
Shen Nong, drain' this World's first cup of teat 'when a
neal leaf from a nearby tea plant accodentally fell into a
pot of water that was boiling for purification. The aroma
was so fragrant that it prompted him to taste the brow
and the emperor was deeply impressed by the lingenog
sweet taste and the aroma

SAGO TEA DESCRIPTIONS:

Taploca Milk Tea Beverages:
The base tea is made from premium tea leaves Its vital compounds have been found to fight against eaneer, help stabilize disbets and do much to pravent earlievosecular disease. It even makes your skin younger and healthure. The Sage or pear lapioca are nutritious and made from sweet potatoes, cassava roots and brown supar

Green Barley Series:
Made from green leaves of barley. Provides excellent source of nutrients. Very healthy. It is composed of chlorophyll, enzymes and amino acids that enhance the function of vitamins and mineral in the human body's immune system.

Motcha Agar Series:
Made from finely grounded premium Motcha tea leaves
Its unique exquisite fragrance and elegant texture will
leave you refreshed and exhiliarated. Became one of our
best series of drink sold over night. Try it and you will
not go wrong.

LOCATIONS OF SAGO TEA CAFE:

New York City:

Manhattan: Macy*s Herald Square Junior Dept., 4th Floor 34th Street & Broodwoy New York, NY 10001 Tel. & Fax: 212-868-1720

South Street Seaport:

Pier 17, 2nd Floor 89 South Street New York, NY 10038 212-267-8310 (S) 212-267-8316 (F)

Flushing: 39-02 Moin St. Flushing, NY 11354 718-353-2899 (S) 718-353-8626 (F)

New Jersey: Gorden Stote Plaza Food Court Routes 4 & 17 Poramus, NJ 07652

Massachusetts: Foneuil Holl Marketplace Colonnode Holl Food Court Boston, MA 02109 617-723-1641 (\$) 617-723-1643 (F)

www.sagoteacafe.com



Sago Tea Cafe

Faneuil Hall Quincy Marketplace Colonnade Hall Food Court Tel.: 617-723-1641 Fax: 617-723-1643

Franchise email: franchise@sagoteacafe.com

What Is Sago Tea? Sago Tea is a part drink, part dessert snack and ALL FUN

Sago Tea is a delicious beverage made with enther green or black tea, non dairy creamer and
large tapioca balls (called Sago or pearls) Many
types of flavoring can be added such as coconut,
almond, taro, lychee, etc up to over 40 varieties.
In case you haven't noticed, there is a new huge
drink craze going on right now and it's sweeping
across the nation. This drink was developed and
became popular in Taivan about 15 years ago
and recently migrated to North America within
the last 8 years or so.

But the fun part of the Sago Tea isn't the colors or the flavors, it's the SAGO pearls. About the size of small marbles, they have the consistency like that of gummy bear candy. Special jumbo sized straws are provided to sip and slurp up these jumbo pearls along with the road, hot or fruit based

Try it and find out what you have been missing. "Add Tapioca Pearls to any of our beverages"

Extra Tapioca Pearls, Nata de Cocoa or Honey \$0.45

Coupon Coupon

Grand Opening Special "Buy One Beverage Set 2nd For Half Off"

Terms & Conditions:

1 2nd beverage applies to drink only of equal or fesser value.

2 Cannot combine w. any other coupons or discoupts

3 Sago Tea Cafe reserves the right to modify or cancel this offer without any further notice Expires: July 31, 2002

"Add Tapicca Pearls to any our beverages for only \$.45

Set Wienu

1 Steamed White Rees with Brasted
2 Steamed White Rees with Brasted
3 Vegetable Dusprings in Checke Book & Bewrage
4 Vegetable Dusprings in Checke Book & Bewrage
5 Steamed Dusprings and Browsage
5 Green Ten Noedlew w Cuttlethis Balls & Bewrage
6 45
6 Udons w Shrmp Balls in Checke Book & Bewrage
6 45
7. Shardded Chucken n Checken Broth & Bewrage
6 45
Abana Sanday Checken Checken Broth & Bewrage
6 45

7. Shreided Chicken in Chicken Breich & Bewerige 6 45
Above includes bewerige of choice from any Tapinca, Green or Black Tea,
Milk Shake Series. Other series 8.30 extra.
A.* Milk Tea w. Pearl Tapinca Beweringes: \$3.35
Served Hot or Celd 16 or.
Black Tea Green Tea Coconut 16 or.
Black Tea Green Tea Coconut 17 or 18 or

Payaya Hencey Dow Green Beem of Burley

*We use Rica Dairy Creamer for milk teas & milk chables

C. Healthy Green Barley Series served cold only \$3.55 16 oz

Leanes Janes

Honey Plann Symp

Leanes

Leanes Janes Hency

D. Sage's Green Teas: served hot or cold \$3.15 16 oz.

Hency

Apple Apple Mengy

Grape Leanes

Jamiha Green Leanes Hency

Grape Leanes

Exposure Graves

Jamiha Green Leanes Hency

Fascon Frust

Granesig

E. Sage's Black Teas: served hot or cold \$3.15 16 oz.

Hency

Apple Peach

Leanes Pascon Frust

Gravely

Fresh

Leanes Pascon Frust

Strawberry

Ginge (served hot of cold \$3.51 5 16 oz.

Hency

Apple Peach

Leanes

Pascon Frust

Strawberry

Grape (served hot of cold \$3.55 16 oz.

Frusty Coffice (sevet or non sweet)

Lydice Nexter with Nata de Cocco

Granesig Teave With Nata de Cocco

Granesig Teave With Straw for Hency

Genseng Teave With Green Teave With Hency

Sago's Exofe Corkelif Cooler for the Hency

Genseng Teave With Green Teave With Hency

Sago's Exofe Corkelif Cooler Fred Hency

Genseng Teave With Green Teave With Hency

Sago's Exofe Corkelif Cooler Fred Hency

Genseng Teave With Green Teave With Hency

Sago's Exofe Corkelif Cooler Fred Hency

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Gensend Teave With Green Teave With Hency

Sago's Exofe Corkelif Cooler Fred Hency

Gensend Teave With Green Teave With Hency

Sago's Exofe Corkelif Cooler Fred Hency

Gensend Teave With Green Teave With Hency

Screwed cold only

Saccon Teave Teave With Hency

Mencha Nogarut

Mecha Nature

Screwed You's Review With Hency

Screwed Cooler With Hency

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Screwed Cooler

SAGO'S FAMOUS
EXOTIC SPECIALS:
Varieties of our unique refreshing tropical drinks without the tea base If you are fed up w. everyday usual "coffee or tea and soda" kind of beverages, you are in for a surprise and a treat!! Lychee Nectar with Nata de Cocoa Refreshing Lychee Nectar drink with pieces of Lychee sipped through extra thick straw,

Lycnee stypes introggress area mick straw, Kuruquat Lime Juice Tart, refreshing mix of Kumquat Juice & Lime Juice Blue Coral An exhitarating mix of Lenion Juice, Honey & Blue Curacaa.

An exhilarating mix of Lemon Juice, Honey & Blue Curacaa.

Sunrise Delight
A refreshing mix af Orange Jince, Passian Fruit Juice, Lemon Juice, Haney and Guava Syrip.
Black Jack
An amazing cambination af Blue Curacao.
Strawberry Syrup, Lemon Juice and Haney.
Royal Ruby
A charming mix af Lemon Juice, Haney & Strawberry Syrup.
Apple Wonderland
A delightful combination of Lemon Juice, Honey and Green Apple Syrup.
Grasshopper
A zestful mix af Orange Juice, Passian Fruit Juice, Honey and Blue Curacaa.
Verdant Cooler
A refreshing cooler with Green Tea, Green Peppermint, Passion Fruit and Honey.
Crimson Sensation
A pleasing blend af Green Tea, Strawberry Syrup and Non-Dary Creamer
Sago's Shakes: Our version of exciting shakes without the ice cream.
Assorted steamed delicacies, dessert and

 shakes without the ice cream

 Assorted steamed delicacies, dessert and meat buns, cookies avaidable.

 Jade Dumplings (6 pcs)
 3.25

 Vegetable Dumplings (6 pcs)
 3.25

 Steamed Meat Buns (4 pcs)
 2.95

 Steamed Dessert Buns (4 pcs)
 2.95

 Jasmine Green Tea Jelly
 1.75

 Taro Pudding
 1.75

 Giant Cookies
 1.50

Sally Ling's Ha Ha Seasonal Luncheon Specials Served daily from 11:45 a.m. to 3 p.m. — Fall, 1995

Domestic Beer 2.25 Imported Beers 2.95 Bloody Mary Zinfandel 2.95 Cabernet Sauvignon 2.95 Chardonnay

1 All Entrees Are Served with your choice of hot & sour soup or egg flower soup (doesn't apply to take-out) & your choice of plain fried rice or steamed white rice.
2 For Just \$ 1 extra add your choice of appetizers 410 thru 406.

APPETIZERS ENTREES -- RICE PLATTERS | These dishes cannot be served them in a served them in These dishes naturally come with more sauces. It's perfect to serve them in a bed of staamed plain rice. 427 Egg-white Foo Young 428 Minced Fork with Tofu 429 Curry Chicken 430 Beef wz Fresh Tomatos 431 Shrimp wz "Lobster Sauce" 432 Asparagus Sauteed Crispy 4.75 433 Dry-sauteed String Beans 4.50 434 Brocoli in Oyster Sauce 4.50 435 * Minced Pork & Tohy, Sichuan sauce 4.50 435 * Ants (pork) on a Tree* 4.95 437 Sweet & Pungent Pork 4.75 438 Moo-shu Pork wz 2 creps 4.95 439 Sweet & Pungent Chicken 4.95 430 Chicken wz Assorted Vegetables 5.50 441 * Chicken in Sichuan Sauce 5.50 442 Chicken wz Cashew Nuts 5.50 443 Chicken wz Cashew Nuts 5.50 444 * Sally Ling's Imperial Chicken 5.75 445 Chicken & Shrimps Sauteed 5.75 446 Beef wz Brocoli 4.95 447 Sesame Beef 5.76 448 Sally Ling's Filet of Beef 5.75 449 Lamb wz Scallions 5.50 451 Gulf Shrimps in Garlic Sauce 5.95 451 Gulf Shrimps in Garlic Sauce 5.95 451 Gulf Shrimps m Garlic Sauce 7.95 452 Lumbo Shrimps wz Snow Peapods 7.50 453 Lo-mein, Chicken or beef or Shrimp 4.95 454 Rice Angel-hair, Sauteed or in Broth wz Chicken or Beef or Shrimp 4.95 495 May also Order from Our A La Carte Menu SOUPS 410 Egg Flower Soup (Cup) 1.00 (Bowl) 1.50 411 Hot & Sour Soup (Cup) 1.00 (Bowl) 1.50 412 Wonton Soup (Cup) 1.00 (Bowl) 1.75 413 Spinach & Tofi Soup 1.95 414 Chicken Corn Soup 1.95 ENTREES --- LOW-GALORIES (below 300) All dishes are steamed with no oil, nor selt. Light soy and ginger sauce served on side for dipping & taste. | 419 | Vegetable Dumping Meal (little stl) 4.95 | | 420 | Assorted Fresh Vegetables | 4.95 | | 421 | Moo-shu Vegetables w. 2. Crepes | 5.25 | | 422 | Sliced Chicken w.z Broccoli | 4.95 | | 423 | Sliced Chicken w.z Mixed Veggies | 5.25 | | 424 | Gulf Shrimp w.Z Carrot, fresh Mushroom | | baby corns, and greens | 5.50 | | 425 | Jumbo Shrimp w.z Two Greens | 6.95 | | 426 | Salmon w.z Snow Peapods | 7.50 |

* Hot & Spicy -- Green Colored Items are healthfer dishes than others

You May also Order from Our A La Carte Menu

7	,,		12.1	a many can be made	E
	At your reques	t most items P by etermin	on in	s menu can be made oiling with no condiments	7
Æ,	such as salt.	sugar oil se	u sau		LY LING'S
26	22 64	bugui, chi, o-	,		
\mathcal{D}_{n}		APPETIZE	06 10	round Ha	Ha
64				or serious dining occasion.	
390.	Crunchy Two Taste Cucumbers	3,95	395.	*Shredded Chicken in Siehuan Chili Sau	rce 4.25
391.	Hot & Sour Tienjing Cabbage	3.95		Drunken Chicken Aromatic Sliced Beef	4.50 4.95
392. 393.	Eggplant w/Garlic Sauce Vegetable Chicken	3.95 4.25	397.	Seaweed Strips w/Garlic Sauce	4.25
394.		4.25		Crunchy Sea Plant Salad	4.95
		APPETIZE	25 (нат)	
	Traditionally in	t China known o	ie ennek	e or small casual plates.	
1.	Vegetable Spring Rolls (2)	2.95	\$6;-	Lean Dork & Vasoin "Ran" to in Steems	176
2.	Shrimp Spring Roll (2)	3.75 3.69	17. 48.	Pan Sested Lean-Pork & Veggie Bas"	1.60
∂	- Curry Chicken Triangle (2) - Beef and Veggie Medallion Box (2)	375	10,	Veggic "Beo" (3) Lean Pork & Veggie "Bao" (2)	
5.	Chives "Box" (2)	3.75	20	-Minced Ghicken & Veggie "Bao" (2)	1.70
6.	Scattion Pancake (1)	2.95 3.25	21.	Veggie Tempura Shrimp Tempura	4.50 5.75
7. 8	Wonton In Sichuan Sauce (8) Steamed Chive Cise Face (8)	3,25	23.	Fried Chicken Wings	3.95
9.	Steamed Veggie Giao-Tze (8)	4.75	24.	Crunchy Chicken Fingers	4.95 5.50
10.	Steamed Lean Pork Giao Tze (8)	4.25 4.50	25. 26.	Teriyaki Beef Boneless Ribs	5.50 4.95
11. 12.	Steamed Shrimp Giao-Tze (8) Steamed Seafood Giao-Tze (8)	4.50	27.	Barbequed Spare Ribs	5.50
13.	Mixed Gizo-Tze	4.75	28.	Fried Calamari	4.9
	(2 each from items 9-12)	3.95	29.	Assoried Platter for 2 Shrimp Tempura (2), Spring Roll (2)	6.98
14. 15.	Pan Seared Veggie Dumplings (6) Pan Seared Lean Pork & Veggie Dumplings			Chicken Wings (2), Boneless Ribs (4)	
101	Tan Control 2001 2711 - 1000- 1-1117-10		ups		
00	W W W	1.95	34.	Tajwan Rich & Racy Pork	2.95
30. 3!.	Ha-Ha Wonton Beijing Hot a Sour	1.95	35.	Taiwan Rich & Racy Calamari	2,98
32.	Thal Hot n Sour	2.50	36.	Veggie & Tofu (2)	3.9
33.	Simmered Beef Soup	3.50	37. 38.	Chicken Velvet Corn (2) Seafood Potage (2)	4.9 5.9
	(Limited Quantity Per Day)				0.0
		HOUSE	SPEC	IALS	10.0
40.	Sally Ling's Imperial Chicken, a National A Sliced Chicken Bresst w/Artichokes and				
42.	Steamed Chunko of Chicken w/Ghineso M Mincod Chicken in Zucchini Ringo, elegan	ushrooms			
43.	-Mincod-Chicken-in-Zucchini-Ringo, elegand	t , hight and delical	e		10.9
45.	Spley Beel in a Steamer, an all China favor Filet Mignen in Black Pepper Corn Sauce	Ke			12.9
46.	"Ants on a Tree" - Minced Pork w/Cellophan	ie Noodles, You mi	asi try it	if you like it hot!	
47.	Shredded Pork in Beijing Sauce with 3 hor	memade crepes			
48. 49.	Chicken & Shrimp Sharing the Nest	Dons Fish and Cia	ms Blend	ed with Black Bean Sauce served with Home-	made Noodle 11.5
50.	The Magic Three - Jumbo Shrimp Chicken at	d Beef halanced v	with selec	ted veeries in Chef's brown sauce served on s	sizzling platter 11.9
51.	"No. I Dish in the World" - Late '40's in Si	hanghai (Jumbo S	hrimps, :	Scallops, Filet of Fish and Labster diest Saute	eed with Selected
52.	Veggies in Chef's Special Sauce. Served in a si Lobster Sauteed W/Ginger and Scalilons.	exing platter)			Season:
53.	Lobster Sauteed in Black Bean Sauca				Seasona
54.	Steamed Lobsters w/Chardennay				Season:
55. 56.	Steamed Fresh Sea Bass In Fermented St Authentic Buddha's Delight - The most fav	ored assorted yes	etable di	sh of Buddhist Monks in China	9.9
57.	Beliling Duck - Long Island duckling prepare	d according to tru	e classic	Beiling formula, served with home-made cres	pes, sauce and
F0	spring onion. Duck meat served separately as a	second course			26.0
58.	Marting Light-salted Duck - Long Island due famous dish from Nanjing. It can be served col	king marinaled w	iin speci:	n spices, air dried, then steamed, delightfully o	sencate, the most
	prep process. Nanjing Light-saited Duck				Half 12.0
59.	Nanjing Light-salted Duck				Whole 22.0
	* Spicy Hot	# Hand Presser	l thin el	in dumpling ## Steamed roll v	v/filling
	opio, tist	1 + 60361	J 32	and a second ton	7
_	© Copyright 1994 All Ri	ights Reserved, No	reprodu	tion allowed without written consent.	1

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rt	7					rt	7
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	60.	Moo-Shu Chicken w/3 homemade crepes	6.95	70.	Diced Chicken w/Pine Nuts	* -8:25	1
	61.	Sweet and Pungent Chicken Chicken w/Broccoli	7.75 7.50	71. 72.	Chicken in Seafeod Fragrant Sauce (Yu-Hsian) Sesame Chicken	7.95 7.95	
	63.	Chicken w/String Beans	7.50	73.	Chicken w/Lichsenuts	8.25	
	64.	Chicken and Spinach	7.50	74.	Lemon Chicken	7.95	
	65.	Chicken w/Assorted Fresh Veggies	7.75	75.	Pineapple Chicken	7.95	į
	66.	Chicken w/Snow Peapods & Fresh Mushrooms	7.95	76.	Minced Chicken Served in Lettuce Leaves	8.25	
	67.	*Curry Chicken w/Potatoes	7.50 8.25		General Tso's Favorite Chicken	8.50 10,95	
	68. 69.	Diced Chicken w/Cashew Nuts *Diced Chicken in Sichuan Sauce	7.95	78. 79.	Crispy Fragrant Duck (half) Slices of Duck Meat & Veggies Sauteed in Chef's Sa		
	00.	Dices official III official backe		EATS	Blices of Duck house to response business in other a con-	0,20	
	80,	Council & Burnard Barls	6.95		Sa-Cha Beef, piquant sauced beef from Southern Ch	ina 8.75	
	S1.	Sweet & Pungent Pork Moo-Shu Pork with 3 home-made crepes	5.95		Beef Hunan	8.50	
	82.	Roast Pork w/hearts of Shanghai Cabbage	6.95	93.	Sichuan Beef	8.50	
	63.	Roast Pork w/Broccoli	7.50	94.	Beef Sauteed w/Onions	8.50	
	64	Baby Riba Sauteed in Black Bean Sauce	- 8.25	95.	Beef w/Snow Peapods & Fresh Mushrooms	8.95	
		*Sliced Pork in Sichuan Sauce	7,95	96.	Sesame Beef	8.95	
		Sliced Pork Hunan	7.95	97,	Beef w/Green Peppers	8.50 8.95	
		Sliced Pork w/Tofu & Veggies Reast Pork w/Tofu	7.50 6.95	98. 99.	Beef w/Orange Fragrance Pan Roasted Lambs w/Scallions	8.95	
	8S. 89.	Beef w/Assorted Fresh Veggies	8.50		Piquant and Peppery Lamb	8.95	
	90.	Beef w/Broccoli	8.50	101.	Princess Chin-Chin's Lamb	8.95	
				- SEAF			
		We only use fresh fish; the	refore, e	all Whole F	ish Dish Seasonally Friced		
	110.	Steamed Whole Bass in Ginger & Garlic Sauce				. Seasonal	
	111.	* Hunan Crispy Whole Bass Sweet & Pungent Whole Bass					
	113.	Braised Whole Bass in Light Soy Sauce				Seasonal	
	114.	Steamed Salmon w/Chardonnay & Garlic Sauce, Sp	insch (on Side		11.95	
	115.	Broiled Salmon w/Garlie & Parsley Sauce, Spinach	on Sid	e		11.95	
	116.	Braised Salmon w/Tofu & Veggies in Light Soy Sau	ice			12.95	
	117.	Steamed Sword Fish in Sichuan Sauce w/Chinese (
	118.	Broiled Sword Fish in Sichuan Sauce w/Chinese Gr	reens			13.95	
	120.	Braised Sword Fish w/Tofu & Chinese Greens Steamed Whole Grey Sole, w/Chardonnay, Garlic, &	Darela			Searonal	
	121.	Pan Fried Whole Grey Sole, w/Ginger & Light Soy	Sauce	J		Seasonal	
	122.	Steamed Filet of Catch of the Day w/Chardonnay,	Garlic	& Parsley .		. Seasonal	
	123.	Sauteed Filet of Catch of the Day in Yu-Hsian Saut					
	126.	Man Cho Chairman 12 Lancarda anno	cor	100	I a. Shahan in I O	8 95	
	127.		6.95 7.95		Large Shrimp in Lemon Sauce Large Shrimp in Lobster Sauce	8.95	
		Shanghai Shrimp	7.95		Large Shrimp w/Snow Peapods	8.95	
	129.	*Sichuan Shrimp	7.95		* Fresh Calamari in Sichuan Sauce	7.95	
	130.	Shrimp w/Pine Nuts	8.50		Presh Calamari & Assorted Fresh Veggies	7.95	
	131.	Shrimp w/Veggies & Cashew Nuts	8.25		Presh Calamari in Black Peppercorn Sauce	7.95	
	132,	Lg Shrimp in Yu-Hsian Sauce	8.95	142.	Fresh Scallops w/Assorted Fresh Veggies	9.95	
	133.	Lg Shrimp in Black Bean Sauce	8.95 8.95	143.	* Fresh Scallops in Sichuan Sauce	9.95	
	135	Steamed Large Shrimp w/Garlic Sauce Large Shrimp w/Rainbow Colored Veggies	8.95	163.	Crispy Skinned Scallops	9.95	
	200.			ere ne			
	100			TABLE			
	150. 151.	Hearts of Shanghai Baby Cabbage w/Black Mushrooms	6.50	-163.	Mustard Greens Sauteed in Light Cay Sauce		
	152.		5.95 5.95	161.	Moo-Shu Veggies w/ 3 Home made Cropes Sauteed Fresh Mushroom & Straw Mushroom,	5.75	
		Wok Roasted String Beans	6.50	Jus.	Chinese Black Mushroom	6.95	
	154.	Spinaeh Sauteed in Garlie Sauce	5.95	163.	Steamed Chinese Eggplant	5.95	
	155.	Zucchini & Straw Mushrooms, Sauteed	6.50	164,	Chinese Eggplant in Yu-Hsian Sauce	5.95	
	156.	Snow Peapeds, Fresh Mushrooms		185.	Rainbow Colored Fresh Veggies	6.50	
	150	& Water Chestnuts, Sauteed	6.50	166.	Tofu in Sichuan Ma-La Sauce	5.95	
	157.	Chinese Broccoli in Oyster Sauce	5.75	167.	Tofu w/Straw Mushrooms	6.50	
		Broccoli in Oyster Sauce Yu-Shian Broccoli	5.75	168.	Tofu w/Assorted Fresh Veggics	5.95	
-	108.	Angulari procedit	5.95	169.	Fresh Mushroom w/Chinese Cabbage	5.75	
		All dishes numbered 150 and higher consist of	Eminin	and or to	among of suimal fat and chalestonel, but a		
					emount of unimal fat and endestero', but as hand for the soy sauce. Otherwise, they are		-
-	-				e's daily meals.	4	_
			-				
			_				-

"BRIDGING FAST & WEST THROUGH CULINARY ARTS

				r
			E MEALS	Ļ
Enjoy authentic	Chinese	cookit	ng the Chinese way	
We	ONTO	N ME	ALS	
Wonton & Mixed Chinese Greens	4.50	204.	Wonton w/Shelled Shrimp & Veggles	5.5
Wonton & Roast Pork & Veggies		205.	Wonton w/Assorted Meats & Veggies	5.7
Wonton w/Shooth Chicken Slices & Veggies Wonton w/Sliced Boof & Veggies		206.	Wonton w/Seafood & Veggies	5.6
wonton wy one ed beer a reggies		and you		
St			Streamed	
				5.5
Steamed Brown Rice (bowl)	1.50			5.1
Plain Stirfried Rice	4.75	217.	Shrimp Stirfried Rice	5.5
Stirfried Rice w/Assorted Veggies		218.	Ha-Ha Special Stirfried Rice	6.2
The following insted tiems are set	rued in a b	ed-of-el	samed, plain while or strfried rice	
				5.0
				-5.
Brossell in Cycles Eques		994	Cunel & Puntoni Chickon	-41
Chinaca Eggnlant in Va Hoian Sauce		225	Book w (Bronnell	4.
				5,
in Vu Heinn Souca	1.75	237	Conatto Basi	-5-
Chicken & Maggins		220	Poof & Onion	-5,
Curry Chicken w (Polators	5.50	200	7 - 1 0 0 - 111	-5.
	6.76	-240.	- Shring & Velvet Eggs	-6,
Dicad Chicken in Sichuan Sauce	5.59	341	25hrimp Siehuan	<u>.</u> 5.
				-6.
			-Shrimp in Yu Helen Sauce	-5.
-tresh Lean Fork-& Vegsker	3.25		-Shrimp & Breesell -	
	LO - 1	MEIN	Į.	
		and Sti	rfried.	_
Ginger & Scallion Lo Mein		254.	Beef Lot Mein	5.
		255.	Shrimp to Mein	5.5 6.5
		256,	Ghicken, Deet & Shrimp Lo Mein Wyveggies	ь.
		IGA	DI TO	
				5.
Shraddad Dicumbar Boon Sproute Sacama Cil	4.10			
	4.75			
Cold Noodles in Sesame Sauce	4.50			5.
Tomatoes & Velvet Eggs in Oyster Sauce	4.95	268.	Black Mushroom w/Oyster Sauce	δ.
NOODLE	SINB	ROTI	I OR SOUP	
	40			4.
w/Scallion Yang - Tzun Mein	4.50	275.	Shredded Chicken & Veggies in Clear Broth	5.
Assorted Veggies in Broth	4.75	276.	*Braised Beef in Rich Beef Soup	5.
	4.95			5.
Taiwan Calamari in Thick Raey Soup				5.
				6.
				7
		285	Black Chinese Mushroom & Oyster Sauce	7.
Chicken & Veggles	6.95	286.	Mixed Seafood & Veggies	7.
Silced Filet of Beef & Veggies	6.95			ľ
				1
	Wonton & Mired Chinese Greens Wonton & Mored Chinese Greens Wonton & Rosst Pork & Veggles Wonton wy Monton Chicken Silces & Veggles Wonton wy South Chicken Silces & Veggles Wonton wy Silced Beef & Veggles Wonton wy Silced Beef & Veggles Steamed Plain White Rice (bowl) Steamed Brown Rice (bowl) Plain Stirfied Rice The following-insted terms are se Attained, a free cup of soup Assorted Veggles Rosst Pork wy Stirfied Rice The following-insted terms are se Attained, a free cup of soup Assorted Veggles Brossel in Oyder-Sewee Zucchial of Stream Waterkeame Chinese Egglast in 'the Heinen Sewee Brossel in Oyder-Sewee Zucchial of Stream Waterkeame Chinese Egglast in 'the Heinen Sewee Brossel in Oyder-Sewee Zucchial of Stream Waterkeame Chinese Egglast in 'the Heinen Sewee Brossel in Oyder-Sewee Chinese - Wischen Waterkeame Chinese - Wischen Waterkeame Chinese - Wischen Waterkeame Died Chicken in Schunn Sewee Chelese - Wischen Sewee Chelese - Wischesel Beech Pork wy Hoords of Chenghoi-Gebbage Presh Lean Perk. & Veggles No Ginger & Scallion Lo Mein Veggle Lo Mein Chicken Is Sexame Surce Tomatoes & Vervel Eggs in Oyster Saure NOOPLE S Plain Boiled Noodles in Light Soy Sauce wy Scallion Yang - Trum Mein Assorted Veggles in Breth Talwan Silced Pork in Thick Racy Soup Stream of the Weggles Riced Filet of Beef & Veggles Chicken & Veggles Chicken & Veggles Silced Filet of Beef & Veggles	WONTO Served in quert sit Wonton & Mired Chinese Greens Wonton & Rosst Pork & Veggles Wonton w Wonton w Shooth Chicken Silces & Veggles Wonton w Wonton Chicken Silces & Veggles Steamed Plain White Rice (bowl) 1.20 Steamed Plain White Rice (bowl) 1.50 Plain Sifrifed Rice Striffed Rice Wonton W Wonton Chicken Silces & 4.75 Steamed Brown Rice (bowl) 1.50 Plain Sifrifed Rice 1.52 Rosst Pork w Wosterfield Rice #### Thee-following-instect teams are sended in od. ####################################	WONTON ME Scrued in quart size bounds	Wonton w Ross Fork & Veggies Wonton w Ross Fork & Veggies Wonton w Seafood & Veggies Steamed Plain White Rice (bowl) 1.20 215. Chicken w Stirried Rice Steamed Brown Rice (bowl) 1.50 216. Beef Stirried Rice Plain Stirried Rice Stirried Rice Wonton w W Seafood & Veggies Ross Fork w Stirried Rice Stirried Rice Wonton w Wonton w Wonton Rice (bowl) File Stirried Rice Wonton w Wonton Wonton Rice Ross Fork w Stirried Rice #### File Stirried Rice ##### File Stirried Rice #### File Stirried Rice ##### File Stirried Rice ##### File Stirried Rice ##### File Stirried Rice ###################################

_}			E-NOODEES-	!
	-Beiled-		Cantonese Chosa Mein	
-200 Veggie	-Chow-Mein	4:05	- 295. Beef & Green-Pepper-Chow Mei	n,
201. Roact	Perk Chow Mein	5.35	206 Shairin Chew Main	5.70
202 Shred	led Prech Perk Chew Meis n Chew Mein		295 Shrimp Chew Moin 297 Subgum Chew Mein	6:24
*304: - Beef (5.78	an sought chan-ron-	0.0
-post Decr-e				
	Ci	ELLOPHAN	E NOODLES	
	Angei	hair thin strips :	nade from green beons.	
	-		Boiled Served	Boiled The
			in Broth	Pan-Warme
301./302.	Assorted Fresh Veggies		4.95	5.2
303./304.	Roast Pork & Veggies		5.25	5.5
305.	Lean Pork Meatballs & Tofu Bulbs		5.50	
306./307.	Lean Pork Bits & Veggies		5.25	5.5
308./309.	Chicken & Veggles		5.50	5.7
310./311.	Braised Beef		5.75	5.9
312./313.	Shrimp & Veggies		5.95	6.2
314./315.	Seafood & Veggies		6.25	6,5
		DICE DOLL	GH SHEETS	
			ck sheets of dough made from rice then	
	cut to desired s	ize, quickly bailed	l, and served in broth or soutced.	
			In Broth	Sautee
320,/321.	Assorted Fresh Veggies		6.95	7.2
322./323.	Slices of Fresh Lean Pork		7,25	7,5
324./325.	Slices of Chicken Breast		7.50	7.7
326./327.	Braised Beef		7.75	7.9
328./329.	Shelled Gulf Shrimp		7.95	8.2
330./331.	Assorted Seafood & Veggies		8.50	8.5
	DIC	CANICEL L	IAIR NOODLES	
	Called "Mi-Fun" in China	Usually served t	n two difference ways - in broth or souter	
			In Broth	Sautee
340./341.	Assorted Fresh Veggies		4.75	4.9
342./343.	Taiwan Pork in Thick Racy Soup		- 4,95	5.2
344./345.	Shredded Breast of Chicken & Ve	ggies	5.25	5.5
346./347.	Shredded Beef & Veggies		5.50 5.75	5.3 5.9
348./349.	Shrimp w/Veggies		5.45 5.95	5.2 5.2
350./351. 352.	Assorted Scafood & Veggies Singapore Style Sauteed in Curry	Paula	5.25	5.2
332.	singapore style sautego in Corry	dauce	0.20	
	EC	G WHITE	FOO YOUNG	
	One of the most nom	var Chinese dish	s in America served since the Civil War.	
	It has been a deen fried dist	with arous. We e	liminated the yolk to eliminate some chalc	steral.
			se let us know and we can sove some eggs.	
350. Mush	room Egg White Foo Young	5.50	363. Shrimp Egg White Foe Young	5.5
	Pork Egg White Foo Young	5.75	354. Seafood Egg White Foo Young	6.5
	en Egg White Foo Young	5.75	5411 CS411-1 - GS - 1111-1 - 1111-1	
		SWEET I	NICE CAKE	
			have dish in every Chinese New Year dinn	
	Made from sweet rice into solid	cake blocks, cut b	desired size for serving either in broth o	r sauteed.
			In Broth	Saute
370./371.	Assorted Presh Veggies		4.95	5.5
372./373.	Shredded Pork w/Veggles		5,25	5.1
374./375.	Sliced Chicken w/Veggies		5.50	5.
376./377.	Beef w/Veggies		6.75	5.9
378./379.	Shrimp w/Veggies		5.95	5.5
380./331.	Assorted Meats		6.25	6,
4	· These du	hes are a little .	more spicy or hot than usual.	
1			li light, medium or a fireeracker.	
1.1				
	C C	Diekte Seesen A Me	reproduction allowed without written consent.	

Scholars Inn Gourmet Café & Wine Bar Dinner Menu Shrimp Martini S10

Tropical: pineapple relish, mango puede & wasabi cream Classie: spice; cocktail sauce & lemon wedge:
Crunchy Crawlish \$10

Served with lemon caper remoulate for dipping Salmon Croquettes \$9

Sherry artichoke aioli, baby com, aspangu, capen & roatted red pe Ahi Tuna Napoleon \$12 (served cold)

Wonton crisps, straubernet, cucumbers, mint, red onion, taspberry R dressing, balamic glage & awocado cream Seared Foie Gras \$14

Black currant orange glaze, pine must, onion crisps & Bakehouse baguette circles
G Bakehouse baguette circles
Tomatoes, olive tapenade, feta, olive ool, lemon, herbs & pina tuna French Onion Crock \$5

Bakehouse baguette circles & Bakehouse baguette circles
Soup du Jour \$3 cup/\$5 bowl

Ask your server for our current creative selection Appetizers Fromage Flight (price will vary)

With herbed olives, apple wedges, resemany walnuts

& Bakehouse baguette circles

Ask your server for our current cheese selections

Spread Sampler 57

Olive tapenade, roasted garlic hummus, spinach & feto, red pepper artichoke, red onion, roma tomatoes & pita triangles

Baja Nachos \$8

Chiles, chorizo, tomatoes, cheddar cheese, avocado cream & chips

BBQ Meatball Fondus \$9

Chipotle barbeque sattie, cornichous & Bakehouse baguette circles

Hot Crab Dip \$10

Pita triangles, gournet crackers, Bakehouse baguette circles & Creole dust

Brie Bites \$8

Tomato chutney, roasted garlic, apples & Bakehouse baguette circles Spinach Artichoke Crock 57

Parmigiano-Reggiano, Monterey Jack cheese, roma tomatoes & chips
Crispy Calamari 59

Served with roasted red pepper cumin aioli for dipping alads

The Rocket \$7

Arugula, Brie, drad cherries, candled pecans, apples

& Champagne vinaigrette

Medicerranean \$7

Artichoke hearts, chicpeas, noasted red peppen, feta, pine nuts
& tomato cider vinaigrette

Rosemary Walnut \$7

Prosciutto, somatoes, bleu cheese crumbles & balsamic vinaigrette

Berry Almond \$5

Berry Almond \$5

Strawberries, asparagus, goat cheese, almonds & rappersy Riesling dressin House S4

Tomatoes, red onion, eucumbers, carrots & creamy buttermilk dressing.

The Wedge S5

Bleu cheese, red onion, tomatoes & homemade bleu cheese dressing.

Scholar Caesar S5 (Anchowies add S1).

Parmigiano-Reggana, rousted red peppers & Bakehouse croutons.

Tropical Almond S6

Oranges, grapes, feast, et onion, hearts of palm & citrus evinalgreite.

Baby Spinach. S6

Baby corm, beets, goat cheese, pecans & raspberry Riesling dressing.

Lemon Thyme Chicken \$16
Wild noe visoto, rousted red peppen, honcot verst
& keman garlic butter
Duck Breast \$21
irobaked polenta, broccolini & black currant onange gl

Sesame-Poppyseed Ahi Tuna (market price)
Penenntle terrado alore masalo eteam bineantile telish.

Entrees

Seafood Risotto \$26

Crab, scallops, shrimp, peas, tomatoes & Parmigiano-Regiano cream Tenderloin Sauré \$19

Portobello mushrooms, Waresterhire shollet sauce, asparagus, onion crup: smached red postatos:
Seafood Fettuccine \$18

Shrimp, scallops, bell peppers, tomatoes, kenno basil pesto & Parmigiano-Regiano
Chicken Penne \$14

Spinch, creamy progropied sauce & uadnuts
Fettuccini & Mearballs \$14

Homemade deep fried mentballs, baby spinach, suecet tomato sauce, Montere cheese & Parmigiano-Regiano
Mediterranean Penne \$12 (vegerarian)

Artichokes, sundried & orian tomatous, clue topenade, feta & pine muto Eggplant Pormodoro \$11 (vegerarian)

Sueet tumato sauce, spinach, olive oil, kerks, fettuccini Monterey Jack cheese & Parmigiano-Regiano
Gorgonicola Polenta \$12 (vegerarian)

Portobello mushrooms, tomatoes, abparagu & creamy gorgonola souce Vegerable Saute \$14 (vegerarian) Entrees Duck Breast S21
Gravitebaked polenta, broccolini & black currant orange glaze
"The Chop" \$16
Citrus teriyaki poik, smashed red potatoes, cranberry chutney
& cramed spinach
& scramed spinach
Scholar Meatloaf \$13
Tomato glaze, spinach, smashed red potatoes, asparagus & onion crisps
Angus Filler (market price)
Châtenubrand souse, horserabûh cream, red peppers, broccolini
& smashed red potatoes
Grilled Lamb Chops \$27
Portabella muthrom peas, smashed red potatoes, onion compote
& blastante demeglace
Grilled Rib-Eye \$25
Bleu cheese, Worcestesshire synth, smashed red potatoes

Grilled Rib-Eye \$25
Bleu cheese, Worcestesshire synth, smashed red potatoes & asparagus
Salmon Filet \$18
Gravee boked polana, noaned red pepper coults, capers & basicott vents
Sesame-Poppyseced Ahi Turna ((market price))

House \$4 Tomatous, rid ornam, carmit of comp battermilk deasing The Wedge \$5 Bits a chees rid onion, nonatous of homemals blue cheese designing and the complete of the comp

Pork

盟 程 肉	P1.*	Scallion Pork
菜心狮子頭	P2.	Lion's Head Casserole
京藝肉絲	P3.	Black Bean Pork
上湯百英包肉	P4.	Pork in Tofu Wrapped
金砂肠排	P5.	Golden Pork Chops
负否内辖英語	P6.~	Yu Xiang Pork 8.9 Stir-tried in garlic sauce and served with steamed bread

Vegetable / Tofu

炒 時 鼓		Seasonal Vegetablesseasonal
干燥四京豆	V2. ~	String Beans in Garlic Sauce 6.75
脱皮豆腐	V3.	
時就雙面筋	V4.	Double 8ean Curd with Vegetables 6.75 Stir-tried with tresh vegetables
麻姿豆腐	V5. ~	Ma Po Tofu 6.75
玉 氷 熔	V6.	Sweet Corn Pancake
	V7.	Tofu w. Broccoli
家常豆腐	V8.	Home Style Tofu 7.95
豆 苗	V9.	Pea Pot Stems 10.95
	No	odles / Rice
上海租炒面	N1.	Shanghai Pan Fried Noodle 6.50 Choice of chicken, pork, beel, or shrimp

		Choice of chicken, pork, beet, or shrimp
芝油拌面	N2.	Scallion Noodles 4.75
		Scallion sauce over boiled noodles
百寶年私	N3.	Sauteed Rice Cake 7.75
		Diced rice cake sautéed with pine nut and shrimp and pork
上海器泰面	N4.	Yang Chun Noodles 4.25
		Thin noodles in clear soup topped with scallions
上海炒飯	N5.	Fried Rice 6.25
		Pan-tried with ham, chicken, shrimp and vegetables
薛装肉炼年糕	N6.	ShangHai Rice Cake

			Soup.	riot a door doop of doin doop	
<u>@</u>	字 豆	牛	L 1.	String Beans with Beef	5.95
Œ	埧	+	L 2.	Beef w/ Scallion and Onion	5.95
芥	BR	+	L 3.	Beef with Broccoli	5.95
左	15	įή	L 4.⁴	General Gao's Chicken	5.95
芥	M	ЯÚ	L 5.	Broccoli with Chicken	5.95
子	뚌	挑	L 6.	Chicken with Ginger	5.95
宮	华	ĝij	L 7.%	Kong Pao Chicken	5.95
164	杏	施	L 8.%	Chicken in Garlic Sauce	5.95
芥	340	恢	L 9.	Shrimp with Broccoli	5.95
ŝ	华	抗	L10. ~	Kong Pao Shrimp	5.95
家	常 豆	邢	L11.	Home Style Tofu	5.95
ß,	香茶	M	L12.~	Broccoli in Garlic Sauce	5.95
芝	麻	íj).	L13.	Sesame Chicken	5.95
6	各肉	3.8	L14.~	Pork in Garlic Sauce	5.95
P.R	皮 牛	肉	L15.	Orange Beef	6.65
Ŧ	块	悩	L16.~	Shrimp Braised in Garlic Sauce	6.65

→ Hot & Spicy

we can alter the spiciness according to your taste.

What you get at Shanghai Gate plain and simple is a chef who really knows how to cook

-Boston Globe



Shanghai Gate
204 Harvard Avenue,
Allston, MA 02134
T: 617-566-7344 F: 617-738-4484
Closed on Tuesday



We Deliver After 5:00PM

	Appetizers			So	ups		Chicken
		(Cold)	融 駕 鲜	S1.	Shanghai Soup	幣山川构與	C1. Paradise Mountain Chicken 8.9
西胡成雄	A1.	West Lake Chicken			in broth	答場 銀 丁	C2. Black Bean Chicken
坤 九	A2.	Smoked Fish	香蕉肉豆腐量	S2.	Veg. Tofu Custard		Stir-fried with peppers, tofu and bamboo shoots
		Marinated and pan fried in Chef's sauce	白玉魚片湯	S3.	Fish Tofu Soup	太照照本	C3. Rainbow Chicken
四蚌坊处	A3.	Four Treasure Tofu		00.	Fish, totu, and vegetables in broth	芝 果 雞 丁	C4. Double Nuts Chicken
\$5. VIR.	A4.		您菜黄鱼湯	S4.	Fish Soup		Stir-fried with peanuts and cashews
		Braised in Chef's special sauce	試肉冬瓜扁去	S5.	Whole fish and pickled cabbage in broth Winter Melon Soup	齊菜組片	 Chicken with Chinese Watercress 8.5 Star-fried stated chacken
精鹽水毛豆	A5.	Salty Edamame	2,45,4,2,104,40,54		Winter melon with ham in broth	小 煎 雞	C6. Pan Seared Chicken 8.2
芝拌杏干	A6.	Five Spice Tofu	酸某葡去酸鱼	S6.~	Hot Pot Fish11.95		Severed with celery and bamboo shoots
		Firm totu served with scattons			Sea bass with pickled cabbage and bamboo shoots	左公趾	C7. General Gao's Chicken
芝 油 海 聖	A7.	Scallion Jellyfish		Sa	afood	芝麻雞	C8. Sesame Chicken 10.5
		sauce		36	uiooa	PR 皮 雜	C9. Orange Chicken
馬加頭杏干	A8.	Wild Veg. and Bean Curd 4.50 Fresh wild veg. served with 5 spiced tolu	大千干增鱼	F1.~	Da Chian Fish 15.95~17.95	O 1111	C10. Kong Pao Chicken
八寶殊勞	A9.		2011200		Braised in garlic with meat sauce	芥 脂 組	CTI. Chicken w. Bioccon
		Tofu, Nuts, Chicken, Pork, and Shrimp braised	紅規肚楷	F2.	Center Fish in Brown Sauce 13.50 Braised with ginger and scallions		
据時小排	A10.	Sweet & Sour Baby Ribs	绩板蒜子也 塊	F3.	Sizzling Fish Plate11.95		
		Merinaleo a praiseo in special sauce	21(74)111/2 175		Fish with garlic on hot plete		Beef
		(Warm)	庭 姿 魚 丁	F4.~	Ma Po Fish		
J. 48 49	Δ20	Steamed Pork Bun 5.50	並 烤 魚	F5.		水省牛肉	B1.~ Braised Beef 8.9
上海春卷					Fish with ginger and scellions braised in brown sauce		Breised with chill pepper and vegetables
7 4 4 4	۸۷.	Two crispy roffs tilled with pork and	措施魚片	F6.	Shanghai Fish Slices 8.95	共椒牛柳	B2 Beef in Brown Sauce 9.5
		vegetables	TH 160 AT 75		Fish maninated In wine and stir-fned with ginger and wood ear		Stir-fried with peppers and scallions in brown sauce
	A22.	Scallion Pancake	脱炸低片	F7	Golden Fish 9.50	蔥爆牛肉	B3. Scallion Beef 8.7
豬肉鍋場	A23.	Pork Dumplings	MC AF M M		Marineted fish slices fned to a golden brown	谷复粉 聚牛由	Beef stir-fned with scallions and orions B4.* Lotus Beef
菜肉大靛飩	A24.	Shanghai Won Ton Soup 5.25	别椒魚	F8.~	- Chili Pepper Fish 15.95~17.95	77.00	Steamed with peppers, cilantro and gartic in
		House made filled with pork and vegetables	紅規劃水	F9.	Fish in Brown Sauce	午畑牛肉線	lotus leaf
牛肉腐飲	A25.	Beef Dumplings 5.50			Bralsed with ginger and scalllons	1 200 1 200 000	B5. Spicy Beef 10.5
ee a 50 en	106	Pan seared, served with Chef's splcy sauce Garlic Chicken Wings	苔條拟鹽椒	F10.	Seaweed Shrimp	脆皮牛肉	B6. Crispy Beef11.9
縣香雞翅	A20.	Fried and served in basket	向保保任	F11.3	Fried with pepper and seaweed (with shell) Kong Pao Shrimp	数某牛肉	B7. Beef with Pickled Cabbage 8.9
酥皮芝士卷	A27.				Stir-fried with onions and peppers	EX. 24C) 24	Stir-fried with spicy cabbage 6.3
		Crispy cheese rolls with onion and crabmeat	金砂草坝	F12.	Crispy Shrimp11.95	果拟小牛排	B8. Peppered Beef11.9
酥炸口酱	A28.	Salt & Pepper Mushrooms 5.50 Mannated and Ined, served with sauce	白果城仁	F13	Marinated and fried with gerlic (with shell) Shrimp with Gingko Nuts		Served with onions and peppers on sizzling plate
更鼓放肉生笑	A29.				Stir-Fried with glngko nuts	宮保牛	B 9.~ Kong Pao Beef
ZZZZZZZ	,	Deiced chicken mannated and seared in black	成由极仁豆腐	F14.	Shrimp and Tofu Stew 6.95	芝麻牛	B10. Sesame Beef11.9
	420	Seaweed Fish			Slow cooked with Chinese bacon and green peas	陳皮牛	B11. Orange Beef11.9
苔拖魚條	A30.	Fish fillet with seaweed fried and served with seave	雕皮奇妙假	F15.	Magic Shrimp 12.95 Fined and served with sauce	芥 蘭 牛	B12. Beef w. Broccoli 8.9

Shanghai Gate
204 Harvord Avenue, Allston, MA 02134
Closed on Tuesdoys
Minimum charge on credit card: \$20.00

Appetizers (Cold)

Al 西湖咸雅	West Lake Chicken Pickled in wine and sleamed befare serving	4.95
A1 四個國際	Smoked Fish Marinated and brailed in Brawn sauce	8.25
A2 無照 A3 四鮮烤麩	Four Treasure Tafu Tafu braised with mushraams, waad ear and peanuts	4.95
A4 管稿	Chef's Duck Braised in Chef's special sauce	6.50
A5 精鹽水毛豆	Saity Edomaine Fresh saybeans bailed and served cald	3.95
A6 惠拌香干	Five Spice Tatu Firm tatu served with scallians	3.95
A7 惠油海蜇	Scallan Jellyfish Sliced Jellyfish served with pan seared Scallian sauce	6.50
A8 香干馬蘭頭	Wild Veg. and Bean Curd Fresh wild veg. served with 5 Spiced Tafu	4.50
A9 八資辣醬	Eight Treasure Delights Tafu, Nuts, Chicken, Park, and Shrimp braised	5.95
A10 糖醋小排	Sweet & Sour Baby Ribs Marinated & Braised in special Sauce	6.95
THE SCHOOL ST	(Warm)	
A21 上海春袋	Shanghal Spring Rolls Twa crispy ralls filled with park and vegetables	3.25
A22 擦油餅	Scallion Pancake	4.50
A23 豬肉鍋塌	Park Dumplings Pan seared, served with Chef's spicy sauce	4.50
A24 菜肉大餛飩	Shanghal Won Ton Soup Hause-made filled with park and vegetables	4.95
A25 牛肉煎胶	Beef Dumpilings Pan seared, served with Chet's spicy sauce	5.25
A26 蒜香雞翅	Garlle Chicken Wings Fried and served in baskel	6.95
A27 酥皮芝士卷	Cheese Rolls Crispy cheese ralls with anian and crabmeal	4.95
A28 酥炸口脂	Salt & Pepper Mushrooms Marinated and fried, served with sauce	5.50
A29 豆豉雞肉生菜	Black Bean Chicken Wrops Deiced chicken marinated and seared in black	6.95
	bean sauce, served with caal lettuce leaves	
A30 苔薇魚條	Seaweed Fish Fish fillel with seaweed fried and served with sauce	6.95
	Soups	
S1 腌糖鮮	Shanghal Soup Lean park, bacan, tafu and bambaa shaats in brath	8.95
S2 齊菜肉豆腐羹	Veg. Tatu Custard Shredded park, Chinese watercress and tafu	5.95
S3 白玉魚片湯	ish Tofu Saup Fish, tafu, and vegetables in brath	5.95
S4 雪菜黃魚湯	Fish Saup Whale Fish and Pickled Cabbage in brath	12.95
85 鹹肉冬瓜扁尖	Winter Melon Soup Winter melan with ham in brath	6.50
S6 酸菜筍尖鱸魚	Hot Pol Fish* Sea bass with pickled cabbage and bamboo shoots	10.95
	Seafood	
SD1 大千干燒魚	Da Chian Fish* Braised in garlic squce	13.95~1.
SD2 紅塊壯橋	Center Fish in Brown Sauce Braised with ginger and scallians	12.50
SD3 鐵板蒜子魚塊	Sizzling Fish Flate Fish with garlic and vegetables an hat plate	11.95
SD4 麻婆魚丁	Ma Po Fish* Diced fish with tafu in splcy Sichuan sauce	8.95
SD5 觀烤魚	Ginger Scallen Tilapla Fish with ginger and scallions braised in brawn sauce	12.95~13
SD7 糖溜魚片	Shanghal Fish Silces Fish mannated in wine and stir-fried with	8.95
	ginger and waad ear mushraams	
SD8 跪炸魚片	Golden Fish Marinated fish slices fried to a golden brown	8.95
SD9 聚椒魚	Chill Popper Fish* Steamed in spicy black bean and garlic sauce	12.95~1
SD10 紅燒划水	Fish in Brown Sauce Braised with ginger and scallions	9.95
SDI1 苔條椒鹽蝦	Seaweed Shrimp Fried with pepper and seaweed	11.95
SD12 宫保賴仁	Kung Pao Shrimp [®] Slir-fried with anians and peppers	8.95
SD13 金砂草蝦	Crispy Shrimp Marinated and fried with garlic	9.95
SD14 白果蝦仁	Shrimp with Gingko Nuts Stir-Fried with diced vegetable	9.95
SD15 成內銀仁豆腐	Shelmp and Tolu Stew Slaw caaked with Chinese bacan and green peas	6.25
SD16 脆皮奇妙蝦	Magic Shrimp Fried and served with sauce	10.95

		Chie	:ken		
C1 樂山川椒雞	Paradise Mountain Chick			anner	8.95
C2 数爆雜丁				and bamboo shoots	7.95
C3 五彩雞米				resh vegetables	7.95
C4 雙果餐丁			th peanuts an		7.95
C5 齊菜程片	Chicken with Chinese Wo				7.95
C6 小煎雞			celery and ba		7.95
CO -J -HXME	Ton secied Clucker. St			111000 3110013	7.75
			ef		
BI 水煮牛肉			pper and vege		8.95
B2 尖椒牛柳	Beef in Brown Squce* S				9.50
B3 蔥爆牛肉絲			ied with scollion		8.25
B4 荷菜粉蒸牛B				garlic in Iolus leaf	8.95
B5 干煸牛肉絲			ed with celery		8.95
B6 胞皮牛肉			d with gartic sa		9.95
B7 酸菜牛肉	Beef with Pickled Cabba				8.25
B8 黑椒小牛排	Peppered Beef Served		s and peppers of	on sizzling plate	10.95
			rk		
Pl 靈煎肉	Scallfan Park Sauleed	with scallion	n ond ginger		7.95
P2 菜心獅子頭	Uan's Head Casserole	House-mac	de meot balls st	ewed w/ baby greens	2.95 ea
PS京鹽內絲			ir-fried with bar		7.50
P4 上湯百葉包B				ith bean sprouts	7.50
PS 金砂助排			red with Chefs:		9.50
P6 魚香肉絲夾的	# Yu Xiang Pork* Stir-fried	d in garlic so	auce and serve	d with steamed bread	8.50
	V	/eaetal	ble/Tofu		
V1 炒時蔬	Seasonal Vegetables (seasonal
V2 干燥四季豆	Shing Beans in Garlic Sau	ce* Stir-	fried with cheft	sauce	6.25
V3 脆皮豆腐	Crispy Tolu Fried and se	erved with	Chef's sauce		6.95
V4 時蔬雙面筋	Double Bean curd with Ve	egetables	Stir-fried with t	fresh vegetobles	6.75
V5 麻婆豆腐	Ma Po Totu* Stir-fried wi				6.75
V6 玉米烙	Sweet Corn Pancake P	an-fried wit	th pineapple ar	nd water chestnuts	6.25
		Noodle	s/Rice		
N1 上海焊炒而	Shanghai Pan Fried Nood			ork, beef, or shimp	5,95
N2 蔥油拌面	Scallion Neodles Scottie				4.50
N3 百寶年糕			ke sauteed wilt		6.75
N4上海陽春面	Yang Chun Noodles Th	in noadles	in clear soup to	poed with scattions	3.95
N5 上海炒飯	Fried Rice Pan-fried wit				6.25
rouch Sp	pecial 11:30AM-3:00PM (Me	onday-Fri	day, Closed	an Tuesdays)	
	leamed Rice, Appelizers: Chicken	Wing or Co	rob Rangoons		
	our Soup or Com Soup				
L1. 四季豆牛	String Beans with Beef	5.25	1.9. 芥蘭蝦	Shrimp with Broccoli	5.25
12. 澎爆牛	Beef with Scalitons and Onlons Beef with Broccoll	5.25	L10. 宮保蝦*	Kong Pao Shrimp	5.25
13. 介衡年	General Cao's Chicken	5.25 5.25	L11. 家常豆腐	Home Style Tofu Broccoll in Garlic Sauce	5.25 5.25
15. 芥蘭雞	Broccall with Chicken	5.25	L12、逛香介兰*	Sesame Chicken	5.25 5.25
16.子書館	Tender Chicken with Ginger	5.25		Pork in Garlic Sauce	5.25
L7. 宮保難*	Kong Pao Chicken	5.25	115. 陈皮牛肉		5.95
18. 魚香雞*	Yu Xiana Chicken	5.25	L16. 干熄蝦*	Shrimp Braised in Garlic	

* Hot & Spicy, we can after the spiciness according to your taste.

Special

養瓜	Fresh cucumbar with ginger sauce (cold)	5
洋脆耳	Tree ear with garile sauce (cold)	4
鳴	Sliced Gluten in Brown Sauce (cold)	5
许鸡	Tender bolled chicken with soy seuce (cold)	5
花糖槭	Silced Lotus root steemed with sticky rice (cold)	8
鱼科苦瓜	Drunken fish served with Bitter melan (cold)	5
混合肉	Cold sliced park served with mushed gerils(cold)	е
並牛肉铁锅	Sizzling Beef Plate NEW	1
枪腰花	Pig's kidney stir-fried with ginger & scallion *	8
珠劉童	Stir-fried tileple in brown seuce with taploce	1
叶倍走油肉	Steamed pig's bally with tofu skin	1
瓣鱼铁锅	Sisck been with fish served in hot pot *	1
腿百叶丝	Sliced hem stir-fried with tofu skin	7
(2锅包	Stir-fired shrimp on top of crispy rice cake	ε
青鱼基豆腐	Steamed Salted Fish with tofu	8
保護背	KongPao Eel	1
汤芦笋	Shrimps and asparagus stew	7
某重件	Saited cabbage stir-fried with fish silces	4
辣墨鱼丝	Crispy calemari *	٤
品虾仁	Crystal Shrimp	1

CHICKEN ENTREES Served with steamed white rice

38.	GA XÃO CÁ RY CURRY CHICKEN with VEGETABLE MEDLEY - Sliced chicken oreast sauteed with curry, red peppers, onions, summer squash, zucchni, green beans, snow peas and roasted peanuls
39.	GA XAO SA ÖT S8.25 SLICED CHICKEN with LEMONGRASS - Sliced chicken breast sauteed with temongrass, onions, red and green peppers and roasted peauts
40.	GA XAO GÜNG \$8.25 SLICEO CHICKEN with GINGER Sticed chicken breast sautéed with ginger, onions and roasted peanuts
41.	GA XAO BROCCOLI \$8.25 SLICED CHICKEN with BROCCOLI - Sliced chicken breast sautéed with broccoli
42.	GÁ XÁO RAU CÁI \$9.25 CHICKEN with VEGETABLE MEDLEY - Sliced chicken breast sauleed with red pepper, onions, summer squash, zucchnil, green beans and snow peas
	PORK ENTREES Served with steamed white rice
43.	HEO XÃO RAU CÁI PORK with VEGETABLE MEDLEY - Sliced pork sautéed with red perpers, onlons, cerrots, broccoli, summer squash, zucchini, green beans and snow peas
44.	HEO XÂO BROCCOLI \$8.25 SLICED PORK with BROCCOLI - Sliced park sautéed with broccofi
	MÓN ÁN CHAY VEGETARIAN ENTREES
45.	RAU CÁI XÁO hoặc HẤP . \$7.95 VEGETABLE MEDLEY - Steamed or sauteéd red, green pepper onlons, carrots, broccoll, summer squash, zucchlini, green bean and snow peas with soy sauce
46.	OAU HÚ XAO SÁ ÖT TOFU with LEMONGRASS Totu sautéed with lemongrass and roasted peanuts
47.	OAU HÚ XÁO GỬNG \$8.25 TOFU with GINGER - Tofu sautéed with ginger and roasted peanuts
48.	OÂU HỦ XÂO CĂ RY TOFU with CURRY - Yolu sautéed with curry, red peppers, onions, carrols, broccoli, summer squash, zucchini, green beans, snow peas and roasted peanuts
49.	OÀU HÙ XÀO CÀ CHUA và KHÓM
50.	OAU HÚ XAO RAU CÁI \$8.25 TOFU with VEGETABLE MEDLEY - Tofu saukéed with red peppers, onions, carrols, broccoli, summer squash, zucchini, green beans

GIÁI KHÁT BEVERAGES

<i>31.</i>	Noậc OEN NÓNG	1.7
B2.	CÂ PHÊ SỬA OÁ hoặc OEN OÁ	2. 00
B3.	OA CHANH	2.00
B4.	TRÀ OÀ CHANH	2.00
B 5.	SOOA CHANH	?. 50
B6.	CHANH MUŐi	2.50
B7.	SOOA XÍ MUỘI	2.50
B8.	SOOA HỘT GẢ	2.50
B9.	SÜA OẬU NANH	1.50
B10.	NƯỚC OỦA TƯỚI Coconut Juice and Meat. syrup, coconut mik and ice	2.50
B11.	TRAI CAY: Chon: 11, VIII., CHÓN CHÓN, NÍT noạc TH. ÎP C (V CHILLEO ORIENTAL FRUIT A choice ol lychee, longan, rambulan, jack trult or a mixed Trult sample (\$1.00 extra) served over ice	2.50
B12.	SIMH TÖ TRÁL CÁY: Sức Chọn: ĐÂU, KHÔN, ĐỦ., BO, MÍT, SÂU RIÊNG hoặc ĐÂU XANH FRUIT SHAME. A choice of the shi trimberry, pineapple, cocanul. And sweetende condensed mix.	2.75
B13.	SOFT ORINKS\$1	1.2
B14.	BOTTLEO WATER	1.50
B15.	CHÊ BA MÀU	2.50



MENU

Tel.: 617-254-8892 Fax: 617-254-8896

We are Open Seven days a week from 10:30am. to 12:00 midnight





88 FOOD CONNECTION 1095 Commonwealth Avenue, Boston, MA 02215

MÓN KHAI VỊ APPETIZERS COM DÍA RICE PLATES 25. CÓM SƯỚN hoặc THỊT HEO NƯỚNG . . . \$5.75 RICE PLATES PORK CHOP or SLICED PORK - Steamed rice plate with grilled pork chop or sliced pork, tomatoes, cucumber and lettuce SÜP HOÄNH THÄNH WONTON SOUP - Pork dumplings, lettuce, onion, and scallions in WONTON SOUP - Pack dumplings, lettuce, onion, and scallions in chicken both CO CUÓN CO CUÓN FRESH SUMMER ROLLS. Shredded lectuce, mint and rice vernicelli, sticed pork, shring wrapped into a softened rice paper Served with penut dipping sauce. GÓ CUÓN OAU HÚ VEGETARIAN FRESH SUMMER ROLLS. Shredded lettuce, mint and rice vernicelli with fold, wrapped into a softened rice paper and served with penut dipping sauce. THIT LVI BEEF or CHICKEN TERIYAKI. Beef tenderloin or chicken marinated in garlic, black pepper, lemongrass, sesame and soy sauce. BANH OAI VAT CHIEN SASON PEKING RAVIOLI. Pork dumplings, steamed or pan fried. CHAO TOM. 57.75 gniled pork cnop or sliced pork, tomatoes, cucumoer and renuce 26. CÓM OÚI GÁ NÚÖNG . \$5.75 RICE PLATES CHICKEN LEG - Grilled chicken leg on steamed rice, with lettuce, tomatoes and cucumber with lettuce, tomaloes and cucumber 2. CÓM SIÓN, BI, CHÁ RICE PLATES PORK CHÓP, PORK SKÍN and PORK CAKE Steamed rice plate with grilled pork chop, pork skin and steamed ground pork cake, lomaloes, cucumber and lettuce 2. CÓM CHÉN OLÓÑOK CHÁU 55.75 HOUSE SPECIAL FRIED RICE - Vietnamese skile fried rice with shmmps, chicken, eggs, Chinese sausage and mixed vegetable 17. PHÖ RAU CÁI PHÖ RAU CÁI PHÖ RAU CÁI SEGTABLE NDDDLE SDUP - With chicken broth S4.50/85.25 VEGETABLE NDDDLE SDUP - With chicken broth M HÁI SAN hoác HŰ TIĒU TOM CUA SEAFOOD NOODLE SOUP - Shrimp, imitation crab meal, squid, and lish cake with a chiace of yallow or white noodles in chicken broth DO BLÉN SEAFOOD ENTREES Sorved with steamed white rice CHAO TOM 57.75 SHRIMP PASTE ON SUGAR CANE - Lightly seasoned ground shrimp, molded around sugar cane 7. GÓI TÓM hoặc GÓI GA SKRIMP or CHICKEN SALAD - Poached shrimp or chocken with home made dresuing. 8. GÓI TÓM Hoặc GÓI GA SKRIMP or CHICKEN SALAD - Poached shrimp or chocken with home made dresuing. 8. GÓI TÓM THIT COMBINATION SALAD - Poached shrimp and chicken with shreedded carrols cabbage, fresh mini. roasled peanuls, onlons and home made dressing. (Vegetarian fotu salad available) PII(6. EMO 2007. write noories win cincken from Một phần bộ Viện hoặc rau cải ân thêm với các loại Phủ và Hu Tiểu d trên thêm \$1.50 (Pleaso noic that a side order of beof balls or vegetable medicy can be added to any of the above soups for \$1.50 more) 29. SCALLOP XAO RAU CAI SCALLOPS and VEGETABLE MEDLEY. Fresh scallops sauted with red peppers, onions, carrols, broccoll, summer squash, succhini, general seasons, seasons, broccoll, summer squash, succhini, general seasons, seasons, broccoll, summer squash, succhini, green beans and snow peas 30. OF ACT AND THACK AND SEASONS SEASO * Consuming raw or undercooked meats, poultry, scafood, shellfish or eggs may increase your risk of foodborne illness. PHYN VERMICELLI 20. BUN HEO BÖ hoặc GA VERMICELLI 21. BUN HEO BÖ hoặc GA VERMICELLI 22. BUN HEO BÖ hoặc GA VERMICELLI PORK or CHICKEN - A choice of grilled siliced pork beel tenderfon or chicken on top of a bowl of vermicelli, shredded lettuce, munt, bean sprouts and roasled peanuts. Served with home made sauce on the side uess. roits, cabbage, fresh mini, roasted peanuts, onions and home add dressing ded dressing ded dressing PHÓ HOẬC PH NOODLE SOUPS Our famous Visitasmese bert, chicken or seafood soups with scaliflers, onions and cliantre offered with a chalce of white (pho) cytlow (mi) models. Soups are served with a phate of beamsprouts, fresh basil, sliced time and small girone hill peopler or the effect. . \$5.25 made sauce on the side 21. BUN TOM \$5.75 VERMICELLI SHRIMP - Grilled Shrimp on top of vermiceli, shredded lettuce, mint, beans prouts and roasted peanuts. Served with home made sauce BO BEEF ENTREES Served with steamed white rice made sauce 2. BUN TOM THIT VERMICELLI SHRIMP and PORK. Grilled shrimps and sliced pork on top of vermicelli, shredded lettuce, mint, beans prouts and roasted peranuts. Served with home made sauce 34. BO XAO CA RY CURRY BEEF with VEGETABLE MEDLEY - Beef saulted with curry, ornons, summer squash, zucchini, green beans, snow peas and rosated peanuls 35. BO XAO SA OT LEMONGRASS BEEF - Beef saulted with lemongrass, sliced onlicin, green, teed bell peppers and rosated peanuls 36. BO XAO BROCCOLI BEEF with BROCCOLI - \$8.25 BEEF with DECOLI - \$8.25 BEEF with VEGETABLE MEDLEY - Beef saulted with red pepper, onlons, carrols, broccoli, summer squash, zucchini, green beans and snow peas, and roasted peanuls NI HOAT RU TIEU XAO NI HOAT RU TIEU XAO NI HOAT REPEN DOOLE 3. XAO MÊM, XAO DON või 80 hoặc CA STIR FRIED VELLOW NOOLLES - SIT fict yellow noodles with choice of chicken, beef tenderloin or pork with red and green peppers, onions, broccol, gireen beans, sow peas (Grispy yellow noodles or soft moodles) 24. HU TIEU XAO *11. TAI, NAM, GAN, SACH \$4.50/\$5.25 BEEF NOODLE SOUP - Sliced rare eyeround, well done flank, lendon (VIRSPY yellow neones or sort noones) \$7.95 \$TIR FRIED FLAT NOODLES Sir Inde flat rice noodles with choice of beer, Chicken or pork with red and given peppers, onlons, broccoil, green beans and shop peas (Sir-Inde noodle with seallood \$1.00 more) *12. TAI, GAN, SACH . . \$4.50/\$5.25 BEEF NOODLE SOUP - Sliced rare eyeround, lendon and tripe

海鲜亚小炒

椒鹽 (鹽水) 鲜椒	1.	Crispy or broil shrimp 8.9
九層塔炒海瓜子		Clam with basil 10.9
互致生蜂	3.	Oysler with black bean sauce 10.9
好 仔 酥	4.	Crispy oyster
清 炒 粗 仁	5.	Scallion shrimp
韭黄牧仁	6.	Shrimp with yellow chives 10.9
韭黄鳝魚	7.	Fel with chives
并引(乾夏)然瓜	8.	Fresh scallop or dried scallop
		with loofah
炒 三 鲜	9.	Sauteed shrimp, scallop and squid
薑葱(椒鹽)螃蟹	10.	Stir-fried or gurger-scallion with crab8.9
九層塔(椒鹽)石螺	11. 4	Stir-fried or basil with snail (shell)7.9
蒜泥(九層塔)煤肉	12. 🗸	Basil or garlic with snail meat
烤 秋 刀 魚	13	Grilled mackerel pike
红烧海多	14.	Sea-cucumber with black mushroom
醋(乾煎)蝎魚	15.	Sweet and sour or pan-fried pomfret9.9
葱烧(五新)则急	16.	Tilapia in brown sauce
紅烧(乾煎)夢魚	17.	Pan fried or brown sauce belt fish
総免直腐災	18.	Fish and bean curd in hot pot10.9
海鲜豆腐货	19.	Seafood and bean curd in hot pot
颈内直腐货	20.	Ham and bean curd in hot pot9.9
大勝正腐災	21.	Intestine and bean curd in hot pot
禁 瓜 報 仁	22.	Sauteed squash and baby shrimp
三部扒箕心	23	Sauteed scallop, shrimp, counch
		Chinese vegetable
蒜苗生腸	24.	Sauteed fresh garlic and intestine
脏 菜 炒 肚 尖	25.	Sauteed sour mustard and tripe7.9
百学结烤肉	26.	Dried bean curd and pork with brown sauce 7.9
雪菜百葉肉絲(牛肉)	27.	Shredded pork or beef with mustard 7.9
简实妙肉绿(牛肉)		Shredded pork or beef with bantboo tip 7 9
中异牛肉蒜		Beef with Chinese celery 9.9
非黄牛肉蚌	30.	Beef with yellow chives
小椒(九層塔)牛肉魚		Santeed shredded beef with hot chili or basil 8.9
装苗原肉	32.	Salted pork with garlic sprout
华 節 扣 肉	33.	Taro and pork with brown sauce
韭黄(中芥)杏干肉料		Pork dried bean curd with chives or celery 8.9
京都(椒鹽)内排	35.	Sweet and sour or crispy pork chop 8 9
新 旺		Intestine and pig blood with sour innstard 9.9
空心艾沙苓牛	37.	
九层塔炒鸭舌		Duck tongue with basil10.9
無 錫 排 骨		Rib in brown sauce
11	4.5	,

主廊特别菜式

		hot spicy sauce	15.9
報子 增烏冬	2.	Shrimp roe and sea-cucumber	
		in brown sauce	18.9
五柳枝赤宗	3.	Red Snapper with special sauce	18.9
韭黄 (麻綠) 螺片	ģ.	Santeed counch meat with yellow chives	
		or hot spicy sauce	12.9
枚鹽(韭黄)田粒	5.	Crispy or yellow chives frog	15.9
鎮板 (薑葱) 雙龍	6.	Twin lobster with ginger-scallion	
		or on hot plate	S /
五酢 (桂花) 鯖魚	7.	Sauteed dried bean curd on cod fish	15.9
豆脚(红烧)絨魚	8.		11.9
芋頭和鸭	9.	Duck chop with taro	10.9
简 絲 扣 内	10.	Shredded pork with bamboo tip	10.9
鐵板(豆酥)蒸龍利	11.	Steamed or deep fried flounder	18.9
三杯的舌	12.		14.9
干 (經) 煎虱目魚	13.	Pan-fried or soy bean sauce with milk fi	sh15.9
蛤蜊糕瓜	14.	Sauteed clam and squash	12.9
士林炒花枝	15.	✓ Sweet-sour and spicy squid roll	12.9
麻油(麻林)腰花	16.	Kidney with sesame oil or hot oil	8.9
台式三杯粒	17.	Ginger chicken casserole	8.9
黑椒牛仔首	18.	Veal chop with black pepper	10.9
清蒸臭豆腐	19.	➤ Special home style steamed	
		smelled bean curd	
三杯样筑	20.	✓ Squid with ginger, wine & basil in hot p	юг 10.9

家鄉早點 * 台菜小吃 TAIWAN CAFÉ Tel: (617) 426-8181 Monday - Friday 11am - 1am Saintelay & Sunday pam - 1am 34 Oxford Street, Boston, MA 02111 LUNCH SPECIAL 經濟套餐 11-09 am - 400 pm (Mon. - Fri.) 随条附榜日母湯、Whi dayly soup & while rice. - 年 - 海身份 \$15.95

		三 笔 一 湯 毎 份 \$15.95
小辣椒牛肉丝	P 1	Sauteed shredded beef with hot chili, 5.95
小环似千円二		Pork dried bean curd with chives
雪笔百禁肉丸		
箭尖炒肉*		
	E. 5.	
		Taro and pork with brown sauce 595
		Dried bean curd and pork with brown sauce 5.95
		Tilapia in brown sauce
红烧带点		Belt fish with brown sauce 595
		Nidney with sesame oil 5.95
酸菜炒大品		Sauteed sour mustard & intestine 5 95
酸菜炒肚炒		Suiteed sour mustard and tripe 5.95
京都肉和		Sweet and sour pork chop 5.95
三杯雞		Ginger chicken casserole 5.95
無獨排官		Rib in brown sauce
城仁丘月		Sauteed shrimp and bean curd 5.95
毛直斑白		Sauteed soy bean and shrinip 5.95
空心菜沙茶牛		Beef with Clinese watercress
紅烧豆片		Pan-fried bean curd with scallion 5.95
		✓ Home style sauteed eggplant with basil 5.95
干荷四半五		Sauteed string bean
清炒空心等		Chinese watercress with garlic 5.95
炒货等		Spinach with garlic
腐衣白等		Bean curd sheet with Napa
雪菜炒香干		Dried bean curd with mustard 5.95
冬菇扒菜。		Chinese vegetable with black mushroom 5 95
清炒絲在		Squash with ginger 5.95
雪菜百芽毛玉	28	Dried bean curd, soy bean and mustard . 5.95

	A 8		菜			台式驻禄居	6	Taiwanese hot and sour soup 4,50	内 盖 栖 (未粉)	20.	Pork and mushroom thick noodle /
				n (B	0.05	被菜(冬菜) 鸭湯	7.	Duck chop and sour mustard soup 4.50			rice noodle soup 4.25
		極		Pork roll	3.95 4.50	台式蚵仁湯	8.	Oyster and ginger soup,	花枝鼻麵(未粉)	21.	Squid and mushroom thick noodle /
		內框	2.	Shrimp and pork roll	4.50	大騎转血湯	9.	Intestine and sour mustard soup4.95			rice noodle soup 4.25
	- 内		3.	Meat hall	. 4.95	内 第	10.	Pork and mushroom thick soup 3.25	红烧牛肉鱼	22.	Beef stew noodle soup4.25
	且	盾	4.	Taiwanese sausage	4.25	花枝幕	11.	Squid and mushroom soup	大酒麵/海鮮	23.	Pork or seafood and
	香、	腸	6.	Bean and egg		台式能能漏	12.	Taiwanese wonton soup			egg thick noodle soup 4.25 / 6.95
委			7.	Cold intestine	4.45	蛤蜊 (株瓜) 湯	12.	Clam soup with squash	炸 普 麵	24.	Noodle with meat and hean sauce
	生		/. 8.	Oyster pancake	4.95	一品海鲜菜	13.	Thick seafood soup	榨菜肉絲麵	25.	Pork and mustard noodle soup
	仔 来	煎	a. 9.	Steamed sweet rice	2.95	发菜秸酐汤	14.	Liver and spinach soup	雪箕肉炼麵	26.	Pork and preserved mustard noodle soup 4 25
i 前		世	9. 10.	Sweet rice cake	2.95	结 魚 草	15.	Cod fish thick soup	官歸鳴麵線	27.	Duck chop and herb noodle soup 5.95
	台		11.	Crispy intestine	5.95	砂锅魚頭	16.	Fish head and vegetable soup in hot pot 10.95	沙茶牛内炒麺	28.	Sa-cha heef noodle
	大不	筋软	12.	Taiwanese tempura	4.95				態魚炒麵	29.	Eel lo-mein6.95
f R	1	包	13.	Taiwanese hamburger	2.95	研、粉、	插、	飯	海套干拌桶	30.	Sea-cucumber noodle
	,	巴勝	15.	Rice sausage	5.95				海 鲜 粥	31.	Seafood combo rice soup
6 不 1 切	大		15.	Steamed intestine	. 5.95	E 門 飯	1.	Minced pork on rice	螃 髮 拐	32.	Crab chop soup
	抗	. 所 否	16.	Pan-fried egg and radish	3.95	招牌 拼 有 飲	3.	Chicken cutlet with rice	蛤 蚓 拐	33.	Clam rice soup
-		豆腐	17.	Crispy bean curd	4.25	音 IF 非 报 放	5. 4.	Hand tear chicken with rice	蚵 仔 粥	34.	Oyster soup
5 版 有 存			18.	Oyster thread noodle soup	2.50	拉 内 板	5.	Braised slice pork with rice	地 瓜 湄	35.	Yam congee 1.00
1 17			19.	Telly fish	5.95	双 凡 放 表	6.	Beef and tornato on rice	各式炒飯(肉絲、香	36.	Fried rice with pork / sausage /
7. 升 5. 香			20.	Tasty duck tongue	8 95	 	7.	Beef stew on rice	賜、牛內、奴仁)		beef / shrimp4.95
2 分 1. 接				✓ 11ot spicy cattle tendon	4.95	正 况 午 问 数 海 群 值	8.	Seafood on rice			
1	1			Spicy pig ear	3.95	按 計 致 整营小提湯包	9.	Steamed small crab bun 6.95			
K 怀 £ 春				Roast beef	. 5.95		9. 10.	Steamed small bun	蔬菜		
	1				2.95	小提易包台式妈贴		Taiwanese style pan fried ravioli	炒(腐乳)空心氣	1.	Chinese watercress with garlic
		医生		Spicy anchovy		古 式 锅 15 花 素 蒸 砼	11.	Steamed vegetarian ravioli 4.95	赤炒笼 笼		Spinach with garlie
K NA	小姑	烈 孔 仔		Small clams with garlic	5.95	化 医 然 数	13.	Scallion pancake	炒 絲 瓜		Squash with ginger
ч : : : : : : : : : : : : : : : : : : :				Seaweed	2.95	25 /A 17 切所植(未粉)(河4		Taiwanese noodle or rice noodle soup2.95		4.	 Home style sauteed eggplant with hasd 6.95
F K	, 内 部	F 19		Smoked fish	7.95	TMT 但(不行)(四) 干插(米粉)(河粉		Taiwanese noodle or rice noodle	干高四半直	5.	Sauteed string bean
	A)			Chicken with wine sauce			16.		古炒豆苗	6.	Sauteed sprout of snow peas
lT ä	筍	姓		Boiled hamhou shouts	4.95	(未粉)(河粉)	10.	rice noodle / flat noodle /	台式煎豆腐	7.	Pan-fried tofu
EL St	oj	蛙		Bean curd skin rolled with mushroom.		(本初)(四初) (年極)(烏龍)		rice cake / udon soup4.25		8.	Szechuan or pan-fried bean curd
rs A	ñ.	乾		Dried bean curd		海 詳 高 超	17.				with scallion6.95
디 읍	.sz.			Sauteed soybean and scallion		(未粉)(河粉)	17.	rice noodle / flat noodle /	冬菇扒菜心	9.	Chinese vegetable with black mushroom 6.95
4 "	,	14 JL		Cultica Sofocial late scallottimini		(不切八八切) (年柱)(烏龍)		rice cake / udon soup	腐衣白菜	10.	Bean curd sheet with Napa 6.95
原	49	. 0	単 湯			台式炒泊區	18.		雪菜杏干	11.	Dried hean curd with mustard
		t s		Bitter melon soup	2 75	(未給)(汚給)	10.	rice noodle / flat noodle /	雪菜百葉毛豆	12.	Dried bean curd, soy hean and mustard6.95
		1 五 五 去		Rib and fily flower soup		(予担)(烏龍)		rice cake / udon			
		T 五 上 出		Stomach soup		海鲜炒泊麵	19.				
当主				Duck chop and herb soup		(未粉)(河粉)	.).	rice noodle / flat noodle /			
		马 五		Little neck and chicken soup		(辛糕)(乌龍)		rice cake / udon 6.95			■ Hot and Spicy
5 H	29 N	計 更		Laur acer and enteren soul		(1-/(-7/6)					and opicy

t 東 注 水 62 中油 東 十 水 63 寄青垣主水 64 輸 柱 十 水 65 人 東 東 計 米 65 本 東 計 水 66 本 園 東 計 水 67 大 計資車序 68 文菓汁水 68 文菓汁水 68 大東 計 水 Lotus Seeds with Dumpling Crust and \$2.25 Pearl Barley Banh Lot with Coconut Milk \$1.75 Dried Logan with Lotus Seed and Dried \$1.75 Seaweed \$2.25 90 直 葉 Sweet Sov Bean Milk \$ 1.75

TANG'S GARDEN

CHINESE & VIETNAMESE CUISINE 1-7 Brighton Ave. Allston, MA 02134 Tel: (617)787-1818 or (617)787-3888 In 88 Supper Market Parking Lot













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	燕 任	Appetizers			走菜		<u>Vegetarian</u>	
1	超武车巷	Vietnamese Spring Rolls (2)	\$3.95	35 1	什锦素	某板	Rice Plate served with Green Beans, Zucchini	\$5.25
	越武炸车巷	Vietnamese Deep Fried Spring Rolls (2)	\$3.95				and Fried Bean Curd	
	炸單蝦雲吞	Deep Fried Shrimp Wonton (6)	\$4.50		素 展 麻.		Special Bean Curd with Rice, Green Peas	\$5.25
	秋里非 莫	Hot & Spicy Chicken Wings (5)	\$5.95 \$5.95		五腐飯		and Mushrooms	
5	半节 超数字节	Beef Teriyaki (4) Vietnamese Style Beef Teriyaki (4)	\$5.95 \$5,95		券	*	Lo Mein	
6	RATE	Vietnamese Style Beel restyant (4)	\$3,30			拼美	Shrimp Lo Mein	\$6.50
	活 能 1	House Special Egg Noodle Soup		38			Chicken Lo Mein	\$5.50
7	再报言各	Shrimp Wonton Soup	\$6.50	39	牛肉:	拼差	Beef Lo Mein	\$5.50
8	舞蝦水鼓	Chinese Shrimp Dumpling Soup	\$6.50	40	雅 肉:	拼差	Pork Lo Mein	\$5.50
9	牛腩活艇	Beef Stew Egg Noodle Soup	\$5.95					
	群蝦雲春湯麵	Shrimp Wonton with Egg Noddle Soup	\$5.95				Rice Plates	45.05
	年收水较活施	Shrimp Dumpling with Egg Noodle Soup	\$5.95		麻葵豆		Spicy Ms Po Tofu Rice Plate with Pork	\$5.95
	燕圣汤题	Fishball with Egg Noodle Soup	\$5.50		五行牛		Beef Rice Plate with Green Beans and Onions	\$5.95
	白切雞汤鲢	Chicken with Egg Noodle Sonp	\$5.50				Beef and Broccoll Rice Plate	\$5.95
14	译并差	Seafood with Egg Noodle Soup	\$6.50		幕茄牛		Beef Rice Plate with Tomatoes and Onions	\$5.50
15	排骨汤题	Spareribs with Egg Noodle Soup	\$5.95	45	茄汁排	骨板	Spareribs Rice Plate with Tomatoes, Carrots and Potatoes	\$5.50
	<u>接 3</u>	Noodle Soup		46	波羅洋!	邕汗由1	K Beef Rice Plate with Pinesppice and Onions	\$5.95
16	牛腩港河	Beef Stew with Noodle Soup	\$5.95	47	西芬蘭	雞球飯	Chicken and Brocceli Rice Plate	\$5.60
17	舞椒雲春揚河	Shrimp Wonton with Noodle Soup	\$5.95	48	鼓椒雞	踩飯	Chicken Rice Plate with Peppers and Onions	\$5.50
18	舞蝦水餃湯河	Shrimp Dumpling with Noodle Soup	\$5.95	49	波羅洋	jį.	Chicken Rice Plate with Cooked Pineappice	\$5.95
	质量语河	Fishhall with Noodle Soup	\$5.50		雄球板		and Onions	
20		Chicken with Noodle Soup	\$5.50	50	I L n	K	Chicken Rice Plate with Ginger and Scallions	\$5.50
21	排骨汤河	Spareribs with Woodle Soup	\$5,95	51	千妙加	- 短難報	Fried Curry Chicken Rice Plate	\$5.50
	海岸港河	Senfood with Noodle Sonp	\$6.60	52	健 抓	仮	BBQ Pork Chop Rice Plate	\$5.95
	语末龄	Rice Noodle Soup		53	三色	蕉	Combination of BBQ Pork Chop, Eggs, And Crispy Sliced Pork Skin with Rice	\$6.25
23	牛腩汤束粉	Beef Stew with Rice Roodles	\$5.95	54	香茅咖	工程牌!	K Curry Chicken Rice Plate with Lemon Grass	\$5.95
	并现实各语来的	Shrimp Wonton with Rice Moodles	\$5.95	55	微量肉	扒飯	Hot & Spicy Pork Chop Rice Plate	\$5,95
25	鲜蝦水餃湯来粉	Shrimp Dumpling with Rice Noodles	\$5.95	56	椒鹽蝦	长	Hot & Spicy Shrimp Rice Plate	\$6.50
	点层语来粉	Fishball with Rice Roodles	\$5.50	67	鼓板螅	肉飯	Fried Clams Rice Plate with Peppers and	\$6.50
27	维语末粉	Chicken with Rice Noodlea	\$5.60				Onions	
	排骨汤束粉	Spareribs with Rice Noodles	\$5.95	58	板鹽餌	就低	Hot & Spicy Salted Dry Fried Squid	\$6.25
	遊祥末粉	Seafood with Rice Noodles	\$6.50	59	福州炒	46	Yang Chow Fried Rice	\$6.25
	越高松	Vietnamese Specials						
30	<u>思明</u> 生	Deep Fried Spring Rolls with Vermicelli	\$6.25		3¥ 3	Z,	Dessert	
	横中肉体	BBQ Beef with Vermicelli	\$6.25		大某		Jello	\$1.50
	精华由基框 樣	BBO Beef and Spring Rolls with Vermicelli	\$6.50	61	燩	4	Sweet Egg Custard	\$1,50
	持續肉樣	BBQ Pork with Vermicelli	\$6.25					
	榜辅由基据作	BBQ Pork and Spring Rolls with Vermicelli	\$6.50					

	SUSHI (1 piece per order)	PRICE	[# T	Qty.	TTRM !	PRICE	Your Name:
1	Crab Stick	\$1.00	50		Chicken Katsu	\$4,95	
2	Egg Omelette	\$1.00	51		Chicken Terivaki	\$4.95	
3	Flounder*	\$1.00	52		Beef Teriyaki	\$5.95	
4	Flying Fish Roe*	\$1.00	53		Shrimp Teriyaki	\$5.95	
5	Inari (Bean Curd)	\$1.00	54		Beef Sukivaki	\$5.95	
6	Mackerel*	\$1.00	55		Shrimp Tempura	\$5.95	
7	Octopus	\$1.00	56		Vegetable Tempura	\$4.95	
8	Salmon*	\$1.00		ABINA	TION PLATTER		
9	Sea Bass*	\$1.00	A 60 I		Una-Don (eel)	\$7.95	TSUNAMI
10	Shrimp	\$1.00	61		Hand Rell Combo*	\$9.95	2 75005 47 53405
11	Squid*	\$1.00	62		Sashimi Combo*	\$17.95	JAPANESE
12	Tuna*	\$1.00	63		Sushi Boat*	\$29.95	ps 20 5 12 1 22 20 20
13	Yeliowtail*	\$1.00	84		Maki & Sushi Combo 1*	\$11.95	CUISINE
14	Smoked Salmon*	\$1.50	65		Maki & Sushi Combo 2*	\$19.95	#NO.0-20-20 4 #**
15	Eel (Cocked)	\$1.75	68		Maki & Sushi Combo 3*	\$31.95	1095 Comm. As
16	Salmon Roe*	\$1,75	67		Maki & Sushi Combo 4*	\$41.95	Editor Control of the
17	Sea Urchin*	\$1,95		STIZE		- Wall	617-254-8872
	olled sushi)	91.55	70	Charles Contactory	Seaweed Salad	\$3.50	011-23-8-0012
20		\$3.75	71			\$3.50	
21	Alaskan (seimon, curvenber, evocado, scalilon)*		72		Edamame (soy beans)		
22	Avocado Roll	\$2.75	73		Baby Octopus	\$3.50 \$3.50	
	Boston (salmon, scallion, crab)*	\$3.75			Ebi-Su (shrimp)		
23	California Roil (avecado, crab, cucumber)	\$3.75	74		Take-Su (octopus)	\$3.50	
24	Cucumber Roll	\$2.50		ERAG			
25	Eel Roll (cooked w/cucumber)	\$3.75	80		Coke	\$1.66	
26	Futo Roll (vegetarian)	\$4.00	80		Diet Coke	\$1.00	
27	New York (salmon, apple, avocado)*	\$3.75	80		Vanilla Coke	\$1.00	
28	Philadelphia (smoked salmon, cream cheese, cocumber)*	\$4.00	80		Sprite	\$1.00	
29	Spicy California Roll	\$4.00	60		Canada Dry	\$1.00	
30	Spicy Eel Roll	\$4.00	81		Water	\$1.00	
31	Spicy Tuna Roll*	\$3.50	82		Snapple	\$1.50	
32	Spicy Yellowtell Roll (w/scallion)*	\$3.50	83		Grape Crapberry	\$1.00	
33	Sweet Potato Roll	\$3.50	83		Kiwi Strawberry	\$1.00	
34	Tuna Roll*	\$3.25	83		Mandarin Magic	\$1.99	
35	Yeliowtail Roll (w/scallion)*	\$3.25	84		Orange Juice	\$1.25	
TSUNA	MI SPECIAL MAKI		85		Nantucket Lemonade	\$1.75	
40	Tempura Roll (deep-fried shrimp)	\$5.50	85		Nantucket Half & Half	\$1.75	
41	Rainbow Roll (evecade, creb, turns, selmon, florader)*	\$6.50					
42	Caterpillar (eel, avocado)	\$6.50		"Every	ything on the menu - is Fre	sh, Fresh,	Fresh!"
43	Spider Roll (soft shell crab)	\$6.50					
44	Tsunami Jumbe Roll (Yummy!!)*	\$7.50				"Zagat S	Survey"

35.	CUA NHOI - Stuffed Crab	5.00
36.	CUA RANG MUOI - Crab Fried Salt Crab fried with salt in special Sauce.	4.00
37.	CA HAP - Steamed Fish w/ Perfumed Mushrooms	4.50
38.	CA CHIEN - Fried Fish	2.00
39.	TOM HUM UM- Lobster (House Special)	6.00
40.	SO BIEN UM - Sea Scallops (House Special)	6.00
	RICE	
44	COM TRANG - White Rice	=0
	COM CHIEN - Fried Rice	
	LUNCH	
4.3	COM GA OUAY - Rice &	
	Golden Roast Chicken	2.50
44.	COM XA XIU - Rice & Golden Roast Pork	2 50
45.	COM GA HAP MUOI - Rice &	
46.	Steamed Chicken	2.50
40.	w/ Lemon Grass	
47.		2.50
48.		2.50
49.	COM THIT KHO - Rice & Caramel Pork .	2.50
50.		
	COM THIT HEO XAO - Rice &	2 50
51.	COM THIT HEO XAO - Rice & Pork w/ Vegetables COM THIT SUON NUONG - Rice &	
51. 52.	COM THIT HEO XAO - Rice & Pork w/ Vegetables	

DRINK

4.	Cafe or Coke (Chinese Tea - Free) .			30
	Coconut Custard			
6.	CHE - Typical Vietnamese Dessert			1.00



VIET HUONG

RESTAURANT

VIETNAMESE & CHINESE FOOD

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229 Brighton Ave. Allston, MA 02134

Corner of Cambridge Street and Brighton Ave. Behind Allston Fire Station.

Your continuous patronage has enabled us to enlarge our small kitchen to a full size one with a bigger menu.
Although our restaurant is designed for take-out service, we have, in addition, 4 tables seating 15 people.

Mass. Meal Tax 5%

HORS D'OEUVRES

CHA GIO - Spring Rolls (2)	1.60
BUN BO - Beef Noodles A bowl at Boston Lettuce, Cucumber, Vietnamese pickles, cold Noodles, topped with Beet barbecued with Lemon Grass and Roasted Peanuls.	2.50
MI XAO TOM - Shrimps with Noodles Shrimps Irled with Noodles, Vegetables.	2.50
MI XAO THIT HEO - Pork with Noodles . Pork Meat fried with Noodles, Vegetables.	2.50
MI XAO THIT GA - Chicken With Noodles Chicken fried with Noodles, Vegelables.	2.50
MI XAO THIT BO - Beef with Noodles Beet Meat tried with Noodles, Vegetables.	2.50
	A blend of ground Pork, Crabmeat, Mushrooms, Glass Vermicellis, Onton, Carrot, wrapped in crispy golden files Paper. BUN BO - Beet Noodles. A bowl of Boston Lettuce, Cucumber, Vletnamese pickles, cold Noodles, topped with Beet barbecued with Lemon Grass and Roasted Peanuls. MI XAO TOM - Shrimps with Noodles. Shrimps Irised with Noodles, Vegetables. MI XAO THIT HEO - Pork with Noodles. MI XAO THIT GA - Chicken With Noodles. Contacts infied with Noodles, Vegetables.

SALADS

BANH MI TOM CHIEN - Shrimps Toast . 2.00
 Buttered French Bread topped with Shrimp Paste deep fried

8.	SALACH RAU TUOI - DALAT SALAD Fresh Boston Lettuce with Tomato, Cucumber and Onion, tlavored with Lime Juice dressing	1.00
9.	GOI GA TOM THIT - Chicken & Shrimp Salad	4.00
10.	GOI SUA TOM THIT - Fisherman's Salad	5.00

GOI SUA TOM THIT - Fisherman's Salad 5.00 A Cucumber, Carrot, fried Egg Salad, with Shrimp, boiled Pork and Jelly Fish and spiced with Fish sauce

SOUPS

11.	PHO BAC - Beef Rice-Stick Soup	2.50
	A combination of Tender Beef, Rice Stick and Beef	
	Broth, flavored with Ginger and Onion, Dove and Anis	

12.	PHO NGAU NAM - Beef Rice-Stick Soup	2
	A combination of tender Beet, Rice Stick and Beet	
	Broth, flavored with Ginger and Onion, Dove and	
	Anis.	

13,	A combination of tender Beef, Rice Stick and Beet Broth, flaroved with Ginger and Onlon, Dove and Anis.
14.	HU TIU MY THO - My Tho Noodles Soup 2.50 A combination of Vegetable and Beet, Park, Shrimps Noodles.
15.	BANH CANH - Pork w/ Rice Noodles Soup 2.00 A combination of Rice Noodles with Pork, Onion.
16.	XUP MANG CUA - Asparagus Soup w/

18. CANH CHUA TOM CA - Fisherman's Soup 2.00 A Soup of Fish and Shrimp, Flavored with Bean Sprout, Pineapple, Tomate and Spring Onion.

PORK

19.	NEM NUONG - Pork Bouletters Fresh Pork Paste marinated in special Victnamese Sauce and Spices, skewered and broiled. Served with Bean Seuce, Noodles, Vietnamese Pickles and Lettures.	5.00	
20.	THIT KHO NUOC DUA - Caramel Pork in Coconut	5.00	

	Chunks of Pork and bolled Eggs seuteed with Caramel and Coconut Milk. A very popular country dish. Served with Bean Sprouts, recommended with white Rice,	
21.	SUON UOP XA NUONG - Barbecued Spareribs w/ Lemon Grass	5.0

ENTREES

2.	GA XA OT - Chicken with Lemon Grass	4.
	Half a Chicken roasted with honey, red Pepper and	
	Lemon Grass marinade Served with Rean Sprouts	

23.	GA XAO RAU - Chicken Roast with Vegetables	4.50
24.	GA OUAY - Golden Roast Chicken Chicken seasoned with Oriental Spices and barbecued to a golden brown, served with Coconut Rice.	4.5
25.	GA CA RY - Chicken Curry	4.5

BEEF

26,	BO UOP XA - Beef Barbecued w/ Lemon Grass	5.00
27.	BO XAO MANG NAM - Beef w/ Mushrooms & Bamboo Shoot	5.00
28.	BO XAO RAU - Beef with Vegetables Sliced tender Beef with Oriental Vegetables	5.00
29.	BO LUI - Viet Huong Beef	5.00

SEAFOOD

Ю.	TOM CHIEN - Tempura	4.50
1.	TOM NHOI - Stuffed Shrimp	5.00
2.	TOM KHO - Caramel Shrimp	5.00
_	TO D	

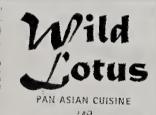
CUA XAO MIEN - Crabmeat & Vermicelli 4.50
 Crabmeal and Glass Vermicelli fried with perfumed Mushrooms and Bamboo Shool.

Noodles
Lo Mein with Vegetable6.75
Lo Mein with Choice of Chicken,
Beef, Pork or Shrimp6.95
Pan Seared Angel Hair with Vegetable 6.75
Pan Seared Angel Hair with Chicken,
Beef or Pork
Pan Seared Angel Hair with Shrimp 8.95
Chow Foon with Vegetable
Beef or Pork7.95
Chow Foon with Shrimp8.95
Japanese Udon with Vegetable 6.75
Japanese Udon with
Chicken, Beef or Pork7.95
Japanese Udon with Shrimp8.95
Pad Thai
Singapore Noodle7.95
Noodle Soup
Seafood with Vegetable
Seafood with Vegetable Noodle Soup8.95
Seafood with Vegetable Noodle Soup8.95 Roasted Duck with
Seafood with Vegetable Noodle Soup8.95 Roasted Duck with Wonton Noodle Soup7.95
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	Luncheon and	Dinner	e Express	É
	Luncheon serves fro Dinner Express serve starts at 4 0 L1 to L17 served with Choice of Veggie Fried Rice, S	m 11:30am 4	00pm	1
Exp1	Choice of your 3 Favorite		Scallops with Garlic Sauce	7.9
	Appetizers Listed Below		Jumbo Shrimps with Lobster Sauce	
	Crab Rangoons or Peking Raviali Chung King Twice Cooked Pork 6.25	Exp14	Sauteed Shrimp with Honey Glazed Walnuts	
Ехр3	Fresh Vegetables	Exp15	Sauteed Shrimp with Hot Pep and Tomato Sauce	per
	Shredded Pork in Szechuan Style. 6.25 Lemon Grass Flavored Chicken 6.75	Exp16	Sauteed Shrimp with Mixed Vegetable	
FxoS 🗑	General Gau's Chicken	Exp17	Vegetarian Delight	
Exp7 😚	Curry Chicken	Exp18	Pad Thai	6.0
Exp8	Sesame Chicken		Beef Chow Foon	
хр9	Sauteed Beef with	Exp209	Singapore Rice Noodle	6.9
	Asparagus and Mushroom 7.25 Tangerine Crispy Beef	Exp21	Pan Seared Angel Hair with Vegetable	6.7









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fri. - Sat. 11:30 am - 10:30 pm Accept All Major Credit Cards No Personal Check

Soup 3.50 Wonton Soup 3.50 Hot and Sour Soup 3.50 Egg Drop Soup 3.50 Veggie Tofu Soup 3.75

⊗ Lotus Spicy Seafood Soup......4.75 Hot and Spicy Upon Request

§ Em	ree
Peking Duck	Sautéed Shrimp with Thai Vinegrette Sauce 12.9 Tangerine Crispy Beef 11.9 Sautéed Beef with Shallot in Szechuan Sauce 11.9 Sautéed Beef with Hot Pepper and Basil 1.9 Sautéed Beef with Fresh Vegetables 11.9 Sautéed Beef with Fresh Vegetables 11.9 Sautéed Beef with Asparagus 11.9 Peppercorn Beef Filet 1.9 Chung King Twice Cooked Pork 1.9 Lemon Grass Flavored Pork Tenderloin 9.9 Shredded Pork in Szechuan Style 9.5 Sesame Crispy Pork 9.5 Tangerine Flavored Pork 9.5 Lotus Wok Roasted Lobster Market Prik
§ Yu Hsiang Garlie Shrimp	6 Wok Roasted with Gartic and Pepper Wok Roasted with Black Bean Sauce Wok Roasted with Gauger and Sculion Wok Roasted with Fresh Meal Sauce 6 Wok Roasted with Fresh Basil, Prawn Paste, Garlic and Chili
Sautéed Shrimp with Satay Sauce 12.95 Sautéed Shrimp with Lobster Sauce . 12.95 Light or brown.	S Crispy Fillet of Chilean Sea Bass with Hunan Sauce

Vegetables	The - Oldies	
Sautéed Eggplant	Choice of Veggie, Pork, Chicken, Beef or shrimp excep sweet and sour for the following dishes:	t the
with Spicy Garlic Sauce 8.25	Moo Shi	7.95
Sautéed String Beans8.25	Served with 4 pieces of pancake	
Sautéed Chinese Jade Broccoli	Chow Mein	7.95
with Brown Garlic Sauce8.25	Chop Suey	7.95
Sautéed Long Roots Spinach	Egg Foo Yong	7.95
with Fresh Shitaki Mushroom8.25	Sweet and Sour Chicken	7.95
Crispy Silky Tofu8.25		
Sautéed Assorted Vegetables	Mass 5% Meal Tax Not Included	
with Tofu in Light Soy Sauce 8.25	Not Responsible for Lost Article	

The Wild Wild East
Grilled Tuna Teriyaki Served
with Ginger Vinegrette Sauce 13.95
Neptune Treasure 18.95
Assortment of seafood and vegetables in a tara shell
that is crispy in the outside and smooth in the inside.
l.otus Trio
Beef tenderloin cubes in a black pepper sauce, jumbo shrimps sauteed in an authentic chili sauce,
mix vegetables wok-fried in a light garlie sauce.
Altlliree's company!
Delight of Two
Cluicken and sea scallop wok-fried in a rich red chili sauce.
Grilled Beef Tartar
@ Thai Style Curry Chicken 10.95
Island Coconut Chicken 10.95
Wok Toasted Baby Calms
in Black Bean Sauce 11.95
Minced Chicken Served
in Lettuce Cups 10.95
On The Lighter Side
On The Lighter Side All are Served with Angel Hair Posta Grilled Boneless Chicken Breast
All are Served with Angel Hair Pasta Grilled Boneless Chicken Breast
All are Served with Angel Hair Pasta
All are Served with Angel Hair Posta Grilled Boneless Chicken Breast with Oriental Spices
All are Served with Angel Hair Posta Grilled Boneless Chicken Breast with Oriental Spices
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